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MARYLAND FARMER AND MECHANIC:

DEVOTED TO

Agriculture, Horticulture, Rural Economy & Mechanic Arts.

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HINTS ON COUNTRY HOUSES.

Number Nine.

LABOURERS COTTAGES.

Why should not labourers cottages be made quite as comfortable in their arrangements, and quite as ornamental in a humbler sort of way, as dwellings of larger size and more elaborate construction?—The cottage of the workingman is quite as much a feature in the landscape, and by its simple neatness adds as much beauty to the view as the villa of the merchant or the homestead of the farmer or the planter. Indeed, from the fact that the labouring class in the country, as in cities, constitute the great majority of the population, houses such as they require are much more numerous, and where these are, as but too frequently happens, rude and tasteless structures, they detract greatly from the beauty of the scenery, and from their cheerless character they equally detract from the comfort of the family. Now all this might very readily be obviated at little or no additional cost, and merely requires the exercise of a little judgment and good taste in the construction of these dwellings, or in their alteration if already built.

In saying this we must not be supposed to desire to introduce any new fangled notions, or to advocate the building of cottages for labouring men which would be unsuited to people in their sphere of life. We simply wish to render them pleasant dwelling places; pleasant alike to the eye of the wayfarer, and pleasant to those who inhabit them. In this there is no violation of the sense of fitness, but rather an adaptation to an existing want.—Rustic or rural looking they would still be, and the more rural and unpretending they are; the more assimilated to country aspects and country wants they can be made, the better they will be suited to the uses to which such cottages are applied.—Every body knows that in our country districts the houses of humbler pretensions are carelessly built, thrown up in haste, as it were, sometimes of logs, very frequently of green boards, and that whilst in

their internal arrangements, they are sadly wanting in the domestic seclusion, which men with families require, whether they be rich or poor; in their external character they present a blank, inexpressive, characterless aspect, as uninviting as can possibly be imagined.

It is to the correction of these defects in our rural architecture, that we wish to call attention. Where these cottages are the property of land holders or other persons of means, their own interests would be subserved by making them comfortable within, and agreeable looking without. To the in-dwellers themselves such a change for the better would prove of incalculable benefit. No man takes a delight in a habitation that has a mean appearance. He may be imperfectly educated as many of our poorer classes are, he may not have, in all probability he has not, a sense of taste, but every one has an instinctive feeling; knows when a thing looks well and when it does not; when his comfort is consulted, and when it is not; and the better he is housed, and the more his comfort, as to the internal arrangements of the house is concerned, the better he is pleased, and the greater becomes his sense of self respect.

The great difficulty at this time in obtaining farm labourers, is another consideration why cottages fit for them to live in should be built on all farms that will justify the expense of their construction. Single men, as hired hands, are becoming scarce. It is frequently quite a tax upon farmers wives to board them, and under the best of circumstances, they rarely remain long at once place. Free to move whenever they please, and certain of obtaining work wherever they go, they are constantly changing the scene of their labours, and can never be depended upon to remain from one harvest to another.

It is different with men having families. Their habits are more settled. They have those around them who are dependent on them for support, and they are not free to wander from place to place as men are who have no ties to bind them. It is then to the manifest advantage of every farmer and small proprietor to fix these labouring men, with families,

to the soil, and the only way in which it can be effectually accomplished is to furnish them with a comfortable cottage on the land they are engaged to cultivate; and to throw around that cottage such attractions as shall lead them to love it as a home, and foster in them a sense of local attachment.—Cottages of this sort should be small and compact. They should have overhanging roofs as a simple method of making them picturesque, and should be well arranged inside in regard to the apartments, so that they should be made suitable to the wants of a small family. Every cottage should have its cellar, not only for its usefulness, but, as a writer on these matters has well said, because it gives, as it were, an additional room, costing only the digging and stone wall. If the windows have hoods to protect the rooms from a vertical sun and from driving rains, such simple and inexpensive additions would add greatly to the simple beauty of the cottage. To these we would add a plain porch, and a small but neat front yard. On the porch vines might readily be trained; and in the yard flowers might be cultivated, and thus, at comparatively little cost, a cottage might be built, which would always be sure of a tenant, and always prove attractive to the neighborhood.

S O W R Y E .

Farmers would find it greatly to their interest to sow more rye. For winter and early spring pasturage, it is very valuable. All kinds of stock like to get a green nibble whenever it can be obtained in winter—and in spring it will furnish good pasturage before it can be obtained elsewhere.

It is not only as food for stock that we urge its cultivation, but it is of great value to the soil as a preparation for some other crop. It is almost equal to a coat of manure if the green crop is plowed in, in the spring. The soil is full of the roots of the plant, and there is also the coat which covers the surface—and if these are turned in, they ferment and decay, and consequently enrich the land. The coating will also prevent, to a considerable extent, the washing of the land by the severe rains of winter. The crop, if not plowed in, is a paying one. If our readers will put in a few acres of rye, they will not fail to sow it every fall hereafter. It should be sown at the same time and in like manner as fall sown wheat. It is not necessary to bestow the same preparation of the soil as for wheat, unless one feels disposed to do so.—*Valley Farmer.*

AGRICULTURE feeds us; to a great degree it clothes us; without it we could not have manufactures, and we should not have commerce. These all stand together like pillars in a cluster, the largest in the centre, and that largest is agriculture.—*Daniel Webster.*

ELEMENTS OF LANDSCAPE GARDENING.

Number Nine.

EVERGREENS.

There is no better month in all the year for planting out evergreens than the month of September; all the conditions essential to successful transplantation exist usually throughout the entire month.—The soil is sufficiently warm to enable the roots to strike anew before the winter sets in; and, as a general rule, rain occurs quite often enough to keep the foliage fresh and furnish the requisite moisture to the soil. The great danger to which all evergreens are exposed, in the act of removal, is from evaporation. The action of a hot sun upon the roots, is almost fatal to them, and the more quickly they are transplanted, the greater will be the chances of success. As soon as the evergreens are withdrawn from the soil where they have been grown, the roots should be covered with moist mats or straw, or moss, and should not be uncovered until all the necessary preparations have been made for planting them. This operation should be done at once, speedily and without delay. We venture to assert that more evergreens have been lost from neglect of this rule than from any other cause. As a general thing, all evergreens prefer a light soil. In heavy clays they will not grow well. Soils that have an abundance of humus, and that are moist and cool, and have a sufficient admixture of sand, are the best of all. In planting, the holes should be dug both deep and wide, and if the soil is not rich, there should be added to it a compost formed of wood earth and well rotted manure, broken up very fine. The roots must not be set deep—all the roots of evergreens lie near the surface of the soil, and deep planting often proves fatal. Mulching after the shrubs are set is absolutely necessary. It keeps the soil moist, and it also acts as a protection to the roots throughout the winter. After planting, the shrubs should either be staked, or a pile of large stones should be placed around the stems and over the mulching. The last is unsightly, and staking is to be preferred if well done, and the bark should be protected from abrasion by wisps of straw or hay.

And now, as to the proper disposition of evergreens. If they are shrubs wholly or of dwarfish growth, they should be planted on the lawn and at the side of the dwelling, and along the paths and carriage way. If, however, they are evergreens of a lofty growth, they should constitute the back ground to the dwelling. We do not desire, however, to be understood as asserting a rule without exceptions. Where the lawn is of considerable extent, and the main approach is thorough dressed grounds, evergreen trees of the largest size are, of course, admissible, but they should be sparingly

used. The chief and most judicious use of evergreens, except as we have said, in the rear of the house, is in the form of shrubs. They constitute, under proper arrangements, a most desirable ornament to the lawn, and as a part of the dense shrubbery, partly deciduous and partly evergreen, which is so frequently used to shut out the offices and out-buildings, they should never be omitted. There is nothing in nature that so effectually clothes a place as evergreens. Many of these shrubs, moreover, are very graceful in their cone like forms, tapering up from a broad base at the surface of the ground to the height of sixteen or twenty feet.

It is this distinctive feature of all the better class of evergreens that should be rigidly preserved.—They should never be trimmed up, but all their lower branches should be carefully preserved, and for a few years after planting, the soil, to the width that these lower limbs extend laterally, should be kept loose and light. A grass sod around the stems of evergreens materially retards the growth of the shrub, by shutting out that access to air and moisture, in which the roots delight.

And now as to the disposition of evergreens in regard to groups and masses. When planted in groups the distance apart, though irregular, should yet be such as to admit of the free spread of the branches, bearing ever in mind that they extend laterally from year to year, until they have attained their full growth. When evergreens are to be massed for the purpose of shutting out unsightly objects, or, in other words, where they are to act as a screen, close planting is necessary; but even here the judgment should be exercised in so planting them, that they shall not, after a few years, be over crowded, and thus lose a considerable portion of their beauty.

THE BEST TIME TO CUT TIMBER.—This subject has often been discussed in the agricultural journals, and various opinions expressed as to the best time. Ambrose Kimball, of Reading, Mass., writes to the Boston Recorder as follows:

"A short time since I saw a statement on this subject in a newspaper. I wish to give my own experience and observation for over fifty years, constantly working and using all kinds of timber, more especially oak, ash and walnut. I have learned by dear experience, for I have lost much by the effects of worms in my timber, and have found when timber may be cut and have no worms, or powder dust, as it is called. Cut timber from the middle of September to the middle of November, and you can not get a worm into it. October and November are perhaps, the best months, and sure to avoid the worms."

Never condemn your neighbor unheard; there are always two ways of telling a story.

Our Agricultural Calendar.

Farm Work for September.

We need scarcely suggest to experienced farmers and planters, that a large proportion of the success which attends agricultural operations in general, is due to early preparation. To take time by the forelock is pre-eminently the farmers motto. At this season, when the arrangements for seeding down to wheat must be perfected, early and thorough preparation is particularly desirable. We give below the process by which the growth of good crops can be successfully accomplished, provided the season should prove favorable, and we respectfully suggest that smaller areas and more thorough culture and manuring will be found much more profitable than the imperfect cultivation of large surfaces.

At this season no time is to be lost in getting the soil for wheat into thorough and complete order; and any attempt to grow this important cereal on land that is not well prepared to receive it, or that is wanting in the ingredients essential to the growth of wheat, is labour lost.

PREPARATION FOR WHEAT.

All the best farmers in the Middle States prepare for their wheat crops by giving the land two ploughings. The first ploughing being effected as soon after harvest as the nature of the season will permit, and the second at the time of seeding. If the first ploughing takes place towards the close of July or early in August, the operation partakes somewhat of the nature of a summer fallow. If, however, as during the recent drought, no ploughing was possible, the preparation of the soil should at once commence, now that the ground is in good order. An interval of thirty days between the first and second ploughings will suffice, under such circumstances, and where the soil is a stiff loam will break down by this double process much more easily and effectually. We need hardly say that the first ploughing should be deep, as a larger supply of nutriment to the growing plant, and a better root hold, is thus obtained.

As to Soil.—The best soil for wheat, as we have already stated, is a stiff loam approximating to a clay. The best preparatory crop is clover. A heavy clover lay turned under furnishes the wheat plant with all the constituents for the production of a good crop of this cereal. In such a case if the ground is twice ploughed, the first ploughing should be sufficiently deep to turn the clover sod well under, laying the furrows flat, and the roller should immediately follow, and press them well down.—The second ploughing should be shallower so as not to disturb the sod; and if the seed is broadcasted

the harrow should not be run so deep as to tear up the clover. Water furrows should then be run off wherever they may be found necessary, and the work should be completed with the roller. Wherever the soil needs enriching it should be borne in mind that the principal constituents of wheat are almost identically those of clover—that is to say, lime, iron, magnesia, phosphoric acid, sulphuric acid, potash, soda and chlorine. A crop of wheat such as is frequently grown in England, say of forty bushels to the acre—will abstract from each acre of soil, 31.54 lbs. of phosphoric acid; 0.44 lbs. of sulphuric acid; 8.88 lbs. of lime; 12.70 lbs. of magnesia; 0.56 lbs. of peroxide of iron; 39.23 lbs. of potash, and 2.14 lbs. of soda. All these inorganic substances are found in the ashes of the straw and grain of wheat, and the absence of any one of them, although it may be partially compensated by others, does, nevertheless, more or less affect the amount of product. The absence of several, especially of potash and magnesia would prove almost fatal to any hopes of a crop.

As to Fertilizers.—If the land has previously been limed, barn yard manure, of good quality, contains all the ingredients required in the growth of a good crop of wheat. The manure, however, should be well rotted, as fresh manure when ploughed under very apt to increase the growth of straw at the expense of the grain. Potash and the phosphates are absolutely essential to the product of grain, and in rotten rock and micaceous soils lime will liberate and render soluble all the potash that is required. Wherever barn yard manure in sufficient quantities is not to be had, Peruvian guano mixed with phosphate of lime, will answer most effectually the same purpose. It is the knowledge of this fact which has brought what is called "the phosphatic," or manipulated guano into such general use. The pure Peruvian contains an abundance of ammonia, and other wheat growing ingredients, but is deficient in phosphates. The addition therefore of phosphate of lime to Peruvian guano, renders this fertilizer not only more valuable—especially for the wheat crop—but also more permanent in its effects.

Preparation of Seed Wheat.—Although the advice is not generally followed, there can be no doubt that the practice of brining seed wheat is an excellent one. The brine should be made strong enough to float an egg. The wheat, a bushel or more at a time should be well stirred whilst in this pickle, and after all the foul seeds and light grains have been skimmed off, the wheat remaining should be withdrawn, spread upon the barn floor to drain, and then dusted either with slacked lime or plaster of paris. After remaining on the floor twenty-four hours, it will be in a condition for seeding.

The Method of Sowing.—The old fashioned method

is, as everybody knows, to sow wheat broadcast, and it is still the plan which is most generally followed. But wherever the soil is in good condition and the seed bed has been finely pulverized, the use of the drill is by far preferable—the product at harvest being invariably increased—the amount of seed required being much less, and the danger from upheaval in winter being obviated by the crumbling down of the ridges left by the drill.

Time of Sowing.—Many good farmers who are disposed to brave the ravages of the fly for the sake of having the ground well covered before winter sets in, and also to allow the young plants to get good root hold, prefer to sow their grain as early as the 23d of September, some even seeding earlier than that. But from the 1st to the 10th of October is the more frequent rule for seeding, and in the generality of seasons the latter period, in the Middle States, will be found early enough.

Depth of Covering.—From two to three inches is the best depth at which seed should be covered—whether sown broadcast or by the drill. In broadcasting wheat it is almost impossible, however, to regulate the seeding to any exact depth, and the consequence always has been that many plants do not survive our winters. This also has necessitated heavier seeding than would otherwise be found necessary. In drilling wheat, one great advantage is, that the depth at which the seed should be placed can be perfectly regulated, which is a consideration of no little moment.

Quantity of seed per acre.—In broadcast sowing on good soil, six pecks to the acre is the usual quantity sown, but to meet contingencies it is always advisable to sow not less than two bushels. When wheat is put in with the drill from a bushel to five pecks will suffice.

CLEANING GRANARIES.

See that the granaries are thoroughly cleansed and purified before the grain intended to be kept over for a rising market is stowed away. The best method of doing this after the granaries have been thoroughly swept, is to fumigate them with sulphur, which can easily be done by placing some powdered brimstone in an earthen pan or a bed of sand. After closing the doors and windows set fire to the sulphur. The smoke either destroys the weevil and other insects, or drives them off.

RYE.

This grain may be seeded up to the 15th of this month. The soil for rye, as we stated in our last number, should be of a lighter texture than that required for wheat. Rye requires a large amount of silica, and although it will do tolerably well on poor soils, it will yield its heaviest crops on rich dry sandy loams and well drained alluvial bottoms.

ORCHARDS.

An occasional manuring should be given to all orchards in order to keep up the fertility of the soil. The best top dressing is a compost which may be made as follows :

Mix together layer and layer alternately, 6 two-horse loads of woods mould or marsh muck, 2 two-horse loads of well rotted manure, 3 bushels of bone dust or 2 cwt. of phosphate of lime, 5 bushels of wood ashes, 1 bushel of plaster and 2 bushels of refuse salt. Let these ingredients remain in the bulk for about three weeks : then shovel them over until they are completely mixed, and haul out and spread on each acre. The trees would also derive great additional benefit by moving the earth about the roots, and sprinkling on the upturned surface about a peck of lime to each tree. See that the trunks and larger limbs are keep free of moss by scraping them thoroughly, and when this is done apply to the trunk and limbs a mixture of soft soap, salt and sulphur, composed of a gallon of the soap to a pint of sulphur and a quart of salt, apply the mixture with a whitewash or paint brush.

MEADOWS.

To renovate meadows that have been in grass for some years, broadcast over each acre a mixture composed of two bushels of bone dust, 5 bushels of wood ashes, 5 bushels of finely ground bone dust, and 2 bushels of refuse salt. Broadcast the above quantity over each acre and finish off by harrowing and rolling.

SALTING SHEEP.

See that the sheep receive a full supply of salt at least three times a week—or, to save labour, place rock salt under cover, where the sheep can have ready access to it.

CELLARS AND OUT-HOUSES.

Cleanse and white wash these.

CATTLE YARDS AND PIG PENS.

Cover these with all kinds of refuse material to the depth of a foot or more, and give the cattle yards a dish shape so as to retain the liquid voidings. Cover with additional materials, from time to time, as opportunity offers.

FENCES

Examine these and repairs as may be found necessary.

DITCHING AND DRAINING.

All wet lands should be ditched and drained at such times as the requisite labour can be spared.—As the field work slacks off put the hands into the meadows and lay them dry before winter sets in.

Less land, more pains bestowed in cultivating it, and a variety of good stock, will be found highly profitable.

To avoid family quarrels, let the quarreling wretch have it all to himself; reply never a word.

Garden Work for Sept.

Those who desire to have vegetables on their table late in the autumn and early in the spring, must go to work at once to prepare the way for them.—The following suggestions will give a clear idea of what is to be done with this object in view :

Sowing Cabbage Seed.—Prepare a bed, manure it richly, spade it deeply, rake it thoroughly and sow a variety of cabbage seed, some early and some late, to plant out to stand the winter and come in at different periods from late in the ensuing spring until the close of summer. The best varieties for this purpose are Early York, Early Imperial, Early Battersea, Early Sugar Loaf, Large York, Large Sugar Loaf and Early Smyrna.

Time of Seeding.—To raise plants for transplantation this fall, the seed should be sown between the 1st and 10th of the month.

Treatment of the Plants.—When the plants first appear above ground, dust them with a mixture composed of 7 parts soot and 1 part flour of sulphur, just after watering them.

Time to Transplant.—In six weeks from the time of seeding the plants will be of sufficient size to set them out.

Sowing Cauliflower Seed.—From the 1st to the 10th of the month sow cauliflower seed for transplanting into frames, to stand the winter.

Working Cauliflower and Broccoli.—Keep the cauliflower and broccoli plants free of weeds, and in dry weather water copiously every evening.

Siberian Kale.—Select a dry rich loamy bed.—Manure it well, spade deeply, rake the soil very fine and sow over the bed Kale seed, about as thickly as turnips are sown. Rake the seed in. Beat down the earth with the back of a spade or roll it with a light garden roller.

Time of Seeding.—The time to sow Kale seed is from the 1st to the 10th of the month.

Spinach.—Work well the growing plants and prepare a bed and sow additional seed in drills for spring use. The soil should be made very rich and the young plants lightly protected with brush or litter after frost sets in.

Lettuce.—Set out plants to head, and sow more seed in cold frames, that the plants may be pricked out early in the spring.

Radish.—Radish seed of the Spanish varieties may be sown from the 1st to the 10th of the month.

Endives.—Set out Endive plants during the first week of the month.

Celery.—Earth up Celery for blanching.

Cardoons.—These also should be now earthed up for blanching.

Small Salading.—Salading of all kinds may be sown during the early part of this month.

Turnips.—Thin out and weed, and hoe the growing turnips.

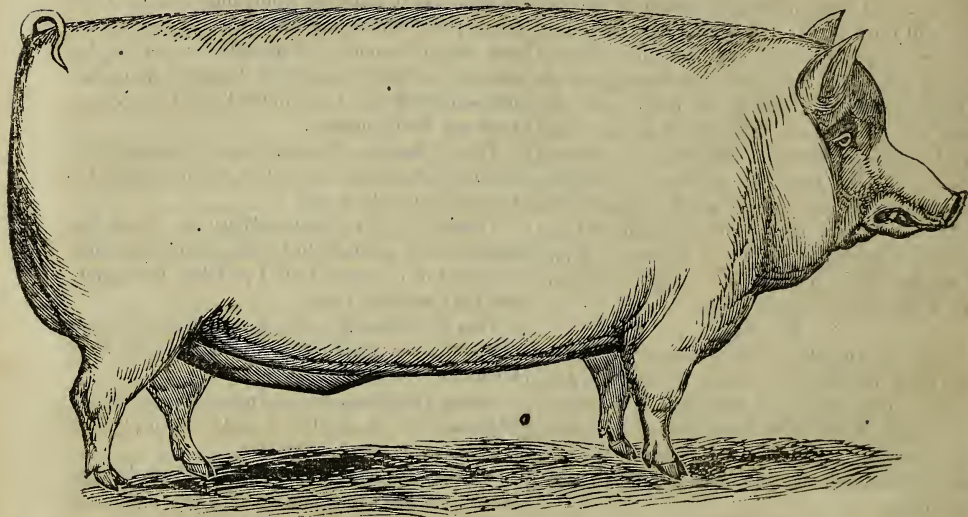
Gathering Seeds.—As these ripen gather them and spread them out on cloths to dry.

Herbs.—Pot and medicinal herbs may be safely planted out in moist weather.

Weeds.—Keep the garden completely free of weeds—pile them up and burn them, or remove them to the barn yard and kill the seeds by fermentation.

PRICE OF WOOL FOR 1864.—The uncertain duration of the war, the continued rise in the premium for gold, and the fact that woollen fabrics have not risen in price proportionably to other kinds of goods—all lead unmistakably to the conclusion that this year's wool clip will sell at a higher rate than last year's. We therefore advise wool growers to hold on for a good price, to which they are entitled in common with other producers.

IMPROVED SUFFOLK BOAR.



SUFFOLK PIGS.

The old pigs of Suffolk county, England, are white in color, long legged, long bodied, narrow back, with broad foreheads, short hams, and an abundance of bristles. They are by no means profitable animals. Lord Western's improved Essex breed is much esteemed in Suffolk, and so are the Lincolnshire hogs.

A cross between the Suffolk and Lincoln has produced a hardy animal, which fattens kindly, and will attain the weight of from 30 to 40 and even 50 stone of 14 pounds to the stone. Another cross, much approved by farmers, is that of the Suffolk and Berkshire. On the whole, there are few better breeds to be found in the kingdom, perhaps, than the improved Suffolk pigs; they are well-formed, compact, short-legged, hardy animals, equal in point of value to the best of the Essex, and superior in constitution, and consequently better adapted for general keep, and especially for the cottager. The greater part of the pigs at Prince Albert's farm, near Windsor, are of the improved Suffolk breed: that is to say, the Suffolk crossed with the Berkshire and Chinese. They are small in size, with round bulky bodies, short legs, small heads, and fat cheeks.—

Those arising from the Berkshire and Suffolk are not so well shaped as those derived from the Chinese and Suffolk, being coarser, longer legged, and more prominent about the hips. They are mostly white, with thin fine hair; some few are spotted, and all easily kept in fine condition; they have a decided aptitude to fatten early, and are likewise valuable as store-pigs.

Many of the improved Suffolk breed will, at a year or fifteen months old, weigh from 12 to 15 or 16 score; at this age they make fine bacon hogs. The sucking pigs and porkers are also very delicate and delicious.

MILKING.—Some people hold that it is better to milk once a day, than twice or oftener. That such a thing should be entertained is almost remarkable. Whenever we wish to dry a cow, we milk her once a day; if difficult to do it, then once in two or three days. This ought to satisfy any one. Cows that give much milk, should be milked three times rather than twice. We have known this to be the most beneficial plan. Milk often, where there is plenty of milk, but regularly. It is as necessary to milk regularly as feed regularly.

SCIENCE AND PRACTICE.

I remember once, in company with a crowd of interested auditors, listening to a justly distinguished pomologist, who, in the course of his peroration in praise of scientific study, suggested the great advantage of analyzing all the different pears, and the different soils under culture, so that they might be minutely adjusted each to each. Of course the worthy old gentleman never did such a thing; and (being a shrewd man) never means to. Yet it seemed not a bad thing—to say. The lesser pomologists all wagged their heads approvingly, but without any serious thought of following the advice; the embryo chemists fairly gushed over in approval; and the only doubt expressed was in the faces of certain earnest, honest old farmers, who had already paid their twenty-five dollars for a soil analysis, to the eminent Professor Mapes, and of one or two scientific adepts, who, I thought, gave a twirl to their tongues in their left cheek, rather evasively. In general, I find that the most modest opinions in regard to the agricultural aids of applied science, come from the men of most distinguished scientific attainment; and the exaggerated promises and suggestions flow from those who are slightly indoctrinated, and who make up by uproar of words, and aggregation of pretentious claims, for their quiet confidence and far-sighted moderation of real science. Even so we find a General in command—looking from end to end of the field—modest in his promises, doubtful by reason of his knowledge; while some blatant Colonel, puffy with regimental valor, and knowing the positions only by the confused roar of artillery, will promptly threaten to bag every man of the enemy.

But aside from the exaggeration alluded to—and of which I should reckon so minute a soil-analysis as to determine what ground would most favor the development of *pectose* in a baking pear, and of *pectic acid* in a Bartlett, a fair sample—there are other hindrances to the effective and profitable collaboration of scientific men with the practical farmer. The latter has a wall about him of self-confidence, ignorance of technicals, great common sense and awkward prejudices, which the scientific man, with his precision, his fineness of observation, his remote analogies, and his impatience of guess-work, is not accustomed or fitted to undermine. He may breach indeed successfully all the old methods, but if the old methodist does not detect or recognize the breach, what boots it? Science must stoop to the work, and show him a corn crop that is larger and *grown more cheaply* than his own; this is sending a shot home.

Let me illustrate by a little talk, which I think will have the twang of realism about it.

A shrewd chemist, devoting himself to the missionary work of building up farming by the aid of his science, pays a parochial visit to one of the backsliders whom he counts most needful of reformation. The backslider—I will call him Nathan—is breaking up a field, and is applying the manure in an unfermented and unctuous state; the very act of sinning, according to the particular theory of our chemist, perhaps, who urges that manures should be applied only after thorough fermentation.

He approaches our ploughing farmer with a "Good morning."

"Moruin," returns Nathan (who never wastes words in compliment.)

"I see you use your manure unfermented."

"Waal, I d'n'know—guess it's about right; smells pooty good, doan't it?"

"Yes, but don't you lose something in the smell?"

"Wall, d'n'know; kinder hard to bottle much of a smell; ain't it?"

"But why don't you compost it; pack up your long manure with turf and muck, so that they will absorb the ammonia?"

"The what?—(Gee, Bright!)"

"Ammonia; precisely what makes the guano act so quickly."

Ammony, is it? Waal—guanner has a pooty good smell tew; my opinion is that manure ought to have a pooty strong smell, or 'taint good for nuthin'."

Scientific gentleman a little on the hip; but revives under the pungency of the manure.

"But if you were to incorporate your long manure with turf and other material, you would make the turf good manure, and put all in a better state for plaut food."

"Waal—(considering)—I've made compo's afore now; dooz pooty well for garden sass and sick like, but it seems to me kinder like puttin' water to half a glass o' sperit; it makes a drink a plaguey sight stronger'n water, no doubt o' that; but after all's said and done, 'taint so strong as the rum. (Haw, Buck; why don't ye haw?)"

Scientific gentleman wipes his spectacles, but follows after the plough.

"Do you think, neighbor, you're ploughing this sod as deeply as it should be?"

"Waal—(Gee, Bright!) it's as folks think; I doan't like myself to turn up much o' the yaller; it's a kind o' cold sile."

"But color is a mere accidental circumstance, and has no relation to the quality of the soil."

("Gee, Bright! gee!")

"There are a great many mineral elements of food lying below, which plants seek after; don't you find your clover roots running down into the yellow soil?"

"Wall, clover's a kind o' tap-rooted thing—nat'ral for it to run down; but if it runs down arter the yaller, what's the use o' bringin' on it up?"

The scientific gentleman see his chance for a dig.

"But if you can make the progress of the roots easier by loosening the sub-soil, or incorporating a portion of it with the upper soil, you increase the facilities for growth, and enlarge your crops."

"Waal, that's kinder rash'nal; and ef I could find a man that would undertake to do a little of the stirrin' of the yaller, without bringin' much on't up, and bord himself, I'd furnish half the team and let him go ahead."

"But wouldn't the increased product pay for all the additional labor?"

"Doant b'lieve it would, nohow, between you and I. You see, you gentleman with your pock-ets full o' money (scientific gentleman coughs, slightly,) talk about diggin' here and diggin' there, and turnin' up the yaller, and makin' compo's, but all that takes a thunderin' sight o' work. (Gee, Bright! G'lang, Buck!)"

The scientific gentleman wipes his spectacles, and tries a new entering wedge.

"How do you feed your cattle, neighbor?"

"Waal, good English hay; now and then a bite o' oats, 'cordin' as the work is."

"But do you make no beeves?"

"Heh!"

"Do you fatten no cattle?"

"Yaas, 'long in the fall o' the year I put up five or six head, about the time turnips are comin' in."

"And have you ever paid any attention to their food with reference to its fat-producing qualities, or its albuminoids?"

"(Gee, Bright!)—bummy—what?"

"Albuminoids—name given to flesh producers in distinction from oily food."

"Oh, never used 'em. Much of a feed? (G'lang Buck!)"

"They are constituent parts of a great many varieties of food; but they go only to make muscle; it isn't desirable, you know, to lay on too much fatty matter."

"Heh!—keep off the fat, do they? (Gee, Bright!) Dum poor feed, then, in my opinion."

I have written thus much in this vein, to show the defensible position of many of the old style farmers, crusted over with their prejudices—many of them well based, it must be admitted—and armed with an inextinguishable shrewdness. The only way to prick through the rind is to show them a big crop grown at small cost and an orderly and profitable method, gradually out-ranking their slatternly husbandry.—*My Farm of Edgewood.*

If a man flatters you, calculate that he considers you a fool.

AGRICULTURE OF PERU.

This is the main, and morally, far the most salutary source of the future wealth of Peru, although as yet it has yielded very small results.

We say nothing in this brief sketch of the high table lands between the eastern and western ranges of the Andes—a space of about one hundred miles in width, and from three to fourteen thousand feet above the ocean level. Some of it is very fertile. But we pass to that Eden of the world, called *Montana*, lying east of the Andes and rolling away in an inclined plane of hills and slopes to the great prairies beyond the Ucayali river. This name Montana in Spanish does not mean a mountainous but a *wooded or bushy country*—a country covered with clumps of trees or bushes. It is a rolling, farming, feasible, most fertile region, about one hundred miles wide, and the Peruvian portion of it about six hundred long, bounded on the west by the Andes, and on the east by the vast plains beyond the Ucayali, which stretch away to the Brazilian mountains. Of the exuberant fertility of this region I quote three authorities—1. Senor Raimondy, a Peruvian of education, who has made extensive explorations under the Peruvian government. He says: "No words can give an idea of the immense variety of natural productions, and of the incessant activity of nature in unfolding her creations. In truth, throughout this region are united all the conditions most favorable for vegetable life; such as an atmosphere constantly charged with moisture, a temperature sufficiently elevated, and a rich virgin soil.—In every direction there is presented to the eye an exuberance of life so great that every material object seems to be animated."

2. Dr. Lyman thus sums up its fruits: "Nearly all the tropical productions of the globe are found there. Chief among them are cotton, coffee, sugar cane, rice, tobacco, cocoa, (the chocolate tree,) indigo, with corn, barley, and wheat on the uplands." It should be added, all the fruits of temperate climates can be raised on the highlands. "The forests abound in the various dye-woods of commerce; in ebony and many other kinds of wood valuable for cabinet work, the veneers from which present many beautiful combinations and contrasts of colors.—Trees and shrubs possessing medicinal and other desirable virtues, such as Peruvian bark, various balsams, as copavia and tolu, sarsaparilla, vanilla, india-rubber, gum copal, and many others are thrown together in the wildest profusion. * * * Cotton grows wild and is both white and yellow, the latter resembling the Chinese variety, called 'Nankeen.' The staple is finer than our ordinary production, and second only to the 'Sea Island.' There is a species known as 'hill cotton,' the product of a

large tree, that bears it in great abundance. This is also of two colors, yellow, and white as snow.—It has the softness and gloss of silk. Another production, called by the natives 'vegetable wool,' is yielded in large quantities by a variety of cactus. It is somewhat like the yellow cotton, but slightly crispy. Several heavy bales of this were recently noticed by the writer on board the steamer from Lima to England, to be experimented on by the cloth manufacturers. The coffee tree is indigenous in the *Montana*. When cultivated it bears in three years, and each plant is calculated to produce a crop of at least a *bushel of berries*. Its quality and aroma are equal to those of the finest Mocha. The sugar cane, once set, lasts for a generation. Within six months from the planting, the canes are ready to cut. They are large and more juicy than ours, and each plant yields from 16 to 20 fully matured stalks. Corn and rice mature in four months, and on the ingathering of the crop the ground is ready for another planting, bearing three crops a year. 'In fact,' says a Peruvian officer, long resident in Huanuco, 'the fertility of the soil is so great that it is only necessary to burn off the weeds and brush in any place, and then scratch in the seed, to receive in due time a most abundant harvest.' The quality of the tobacco is said to be equal to the best of Cuba.

For the common people of tropical America, farina and bananas are the main reliance for food, and are as important to them as rice to the natives of India. The banana is everywhere abundant.—"The clusters are of monstrous size,"—in one instance—"weighing 159 pounds." The farina, made of different species of the *manihot*, is as valuable to the native as the potato to the Irish, and, in yield, far more abundant." Grapes are abundant, and the Peruvian vintage will yet, doubtless, be very important to commerce. There are also native to this region, oranges, citrons, nectarines, "avacado," pears, pomegranates, the refreshing "grandailla," which not unfrequently here weighs 15 or 20 pounds, while in other countries it rarely exceeds four pounds, and a bush called *huaco*, a decoction of the leaves of which is said to be a remedy for acute rheumatism and an antidote to the poisons of the most venomous reptiles."

3. Thaddeus Hainke observes: "Of the indigo there is no end. I can say the same of cotton and rice. The precious balsam of copavia, the sarsaparilla, the gum-elastic, and the most fragrant species of vanilla are all produced in an extraordinary abundance in these regions. The mighty forests, which like the shores of the rivers, abound in the finest timber for all uses, especially for ship building, and in trees distilling the most aromatic and medicinal gums. There is a species of cinnamon, which only differs in the thickness of the bark and its darker color from that found in the East Indies, and which is as fragrant as the clove.—*Christian World*.

THE APPLE.

The flowers of the apple are perhaps the most beautiful of any tree's, so copious and so delicious to both sight and scent. The walker is frequently tempted to turn and linger near some more than usually handsome one, whose blossoms are two-thirds expanded. How superior it is in these respects to the pear, whose blossoms are neither coloured nor fragrant.

By the middle of July, green apples are so large as to remind us of coddling, and of the Autumn. The sward is commonly strewn with little ones which fall still born, as it were—Nature thus thinning them for us. The Roman writer Palladius said: "If apples are inclined to fall before their time, a stone placed in a split root will retain them." Some such notion, still surviving, may account for some of the stones which we see placed to be overgrown in the forks of trees. They have a saying in Suffolk, England:

"At Michaelmas time, or a little before,
Half an apple goes to the core."

Early apples begin to be ripe about the first of August; but I think that none of them are so good to eat as some to smell. One is worth more to scent a handkerchief with than any perfume which they sell in the shops. The fragrance of some fruits is not to be forgotten, along with that of flowers.—Some gnarly apple which I pick up in the road reminds me by its fragrance of all the wealth of Pomonas—carrying me forward to those days when they will be collected in golden ruddy heaps in the orchard and about the cider-mills.

A week or two later, as you are going by orchards or gardens, especially in the evenings, you pass through a little region possessed by the fragrance of ripe apples, and thus enjoy them without price, and without robbing anybody.

There is thus about all natural products a certain volatile and ethereal quality which represents their highest value, and which cannot be vulgarized, or bought and sold. No mortal has ever enjoyed the perfect flavor of any fruit, and only the godlike among men begin to taste its ambrosial qualities.—For nectar and ambrosia are only those fine flavors of every earthly fruit which our coarse palates fail to perceive—just as we occupy the heaven of the gods without knowing it. When I see a particularly mean man carrying a load of fair and fragrant early apples to the market, I seem to see a contest going on between him and his horse on the one side and the apples on the other, and, to my mind, the apples always gain it. Pliny says that apples are the heaviest of all things, and that the oxen begin to sweat at the mere sight of a load of them. Our driver begins to lose his load the moment he tries

to transport them to where they do not belong, that is to any but the most beautiful. Though he gets out from time to time, and feels of them, and thinks they are all there, I see the stream of their evanescent and celestial qualities going to heaven from his cart, while the pulp and skin and core only are going to market. They are not apples, but pomace.

There is another thinning of the fruit, commonly near the end of August or in September, when the ground is strown with windfalls; and this happens especially when high winds occur after a rain. In some orchards you may see fully three-quarters of the whole crop on the ground, lying in a circular form beneath the trees, yet hard and green—or, if it is a hill-side, rolled far down the hill. However, it is an ill wind that blows nobody any good. All the country over, people are busy picking up the windfalls, and this will make them cheap for early apple pies.

In October, the leaves falling the apples are more distinct on the trees. I saw one year in a neighboring town, some trees fuller of fruit than I remember to have ever seen before, small yellow apples hanging over the road. The branches were gracefully dropping with their weight, like a barberry bush, so that the whole tree acquired a new character. Even the topmost branches, instead of standing erect, spread and drooped in all directions; and there were so many poles supporting the lower ones, that they looked like pictures of banian trees. As an old English manuscript says, "The mo apelen the tree bereth, the mo sche boweth to the folk."

Surely the apple is the noblest of fruits. Let the most beautiful or the swiftest have it. That should be the "going" price of apples.

The time for wild apples is the last of October and the first of November. They then get to be palatable, for they ripen late, and they are still perhaps as beautiful as ever. I make a great account of these fruits, which the farmers do not think worth their while to gather—wild flavors of the Muse, vivacious and inspiring. The farmer thinks that he has better in his barrels, but he is mistaken, unless he has a walker's appetite and imagination, neither of which can he have.

Such as grow quite wild, and are left out till the first of November, I presume that the owner does not mean to gather. They belong to children as wild as themselves—to certain active boys that I know—to the wild-eyed woman of the fields, to whom nothing comes amiss, who gleans after all the world—and, moreover to us walkers. We have met with them, and they are ours. These rights, long enough insisted upon have come to be an institution in some old countries, where they have learned how to live. I have heard that "the custom

of gripping, which may be call apple-gleaning is, or was formerly, practiced in Hertfordshire. It consists in leaving a few apples, which are called the gripples, on every tree, after the general gathering, for the boys, who go with climbing-poles and bags to collect them."

As for those I speak of, I pluck them as a wild fruit, native to this quarter of the earth—fruit of old trees that have been dying, since I was a boy and are not dead, frequented only by the woodpecker and the squirrel, deserted now by the owner, who has not faith enough to look under their boughs. From the appearance of the tree-top, at a little distance, you would expect nothing but lichens to drop from it, but your faith is rewarded by finding the ground strewn with spirited fruit—some of it, perhaps, collected at squirrel-holes, with the marks of their teeth by which they carried them—some containing a cricket or two silently feeding within, and some, especially in damp days, a shellless snail. The very sticks and stones lodged in the tree top might have convinced you of the savoriness of the fruit which has been so eagerly sought after in past years.

Almost all wild apples are handsome. They cannot be too gnarly and crabbed and rusty to look it. The gnarliest will have some redeeming traits even to the eye. You will discover some evening redness dashed or sprinkled on some protuberance or in some cavity. It is rare that the Summer lets an apple go without streaking or spotting it on some part of its sphere. It will have some red stains, commemorating the morning and evenings it has witnessed; some dark and rusty blotches, in memory of the clouds and foggy, midwemy days that have passed over it; and a spacious field of green reflecting the general face of Nature—green even as the fields; or a yellow ground, which implies a mild flavor—yellow as the harvest or russet as the hills.

Apples, these I mean, unspeakably fair—apples not of Discord, but of Concord! Yet not so rare but that the homeliest may have a share. Painted by the frosts, some a uniform clear bright yellow, or red, or crimson, as if their spheres had regularly revolved, and enjoyed the influence of the sun on all sides alike, some with the faintest pink blush imaginable, some brindled with deep red streaks like a cow, or with hundreds of fine blood-red rays running regularly from the stem dimple to the blossom-end, like meridional lines, on a straw colored ground, some touched with a greenish rust, like a fine lichen, here and there, with crimson blotches or eyes more or less confluent and fiery when wet, and others gnarly, and freckled or peppered all over on the stem side with fine crimson spots on a white ground, as if accidentally sprinkled from the brush of Him who paints the Autumn leaves. Others, again, are sometimes red inside, perfused with a beautiful blush,

fairly food, too beautiful to eat, apple of the Hesperides, apple of the evening sky! But like shells and pebbles on the seashore, they must be seen as they sparkle amid the withering leaves in some dell in the woods, in the Autumnal air, or as they lie in the wet grass, and not as they have wilted and faded in the house.—*Thoreau.*

Working the Different Soils.

There is much difference in soil. A gravelly soil can be treated with impunity. In some sections plowing is done almost immediately after a rain, and no injurious results seem to follow. There is heavy grain—there are heavy crops throughout the locality. Such soils are of a gravelly nature—commonly dark loam. But keep a plow out of yellow soil generally, when wet—even when sandy. Time must be given to yellow soil to drain and dry. As to clay, it is simply destructive to plow it when wet. And the hurt it receives at one plowing, will always last for years, notwithstanding the mellowing influence of winter. Frost will help, but will not cure; it takes many years to do that. We have had ample demonstration of this. The ground will be “hubby;” and the ax and pounder will be of little avail. So will the roller and harrow. They will only make smaller the lumps, which are still lumps, still brick-bats—dead ground. Nothing grows in them, or but partially. There may be some dry soil at the top, when plowed, or gravel mixed in, enough to support a shrimp vegetation; but the rest is like so much gravel—the hard little grains of baked earth. Here, then, is a delicate thing—the proper time to plow clay soil. To plow dry, is to be equally reprobated. This will also produce lumps, unless it is in the rich, black loam, that will withstand pretty much the wet plowing as we have noted above. A soil just right will stand severe treatment. Plow the delicate, meagre soils, *when neither wet nor dry.* This is the best time—that is the only time. You will then avoid the ill effects of the two extremes. The ground will come up mellow, if it has any mellow principle in it. And no time is so good as after a rain in midsummer—a day or two.

Is Flax Exhaustive?

It is believed by many that flax is an exhaustive crop, but it is doubted if it is more so than most of the small grains. All of them are so if the land is continually cropped and nothing returned to the soil. Experiments of Prof. Johnson showed that flax is less exhausting than either wheat or oats, judging from the amount of phosphoric acid given by its ash. Dr. Hodbes, of Belfast, Ireland, recommends the application of 48 lbs. muriate of potash, 16 lbs. soda ash, 54 lbs. bone dust, 56 lbs. sulphate of magnesia, 34 lbs. gypsum, per acre, as a manure for flax land.

A LESSON TO BE LEARNED.

It is one of the most important lessons to be learned, and one which we have many evidences to believe is sadly neglected, for farmers to exercise their own candid judgment, to discriminate in theories or opinions concerning their pursuit, and to look at a thing in all its bearings and relations.—This hasty arriving at conclusions, this want of discrimination, this willingness to accept the opinions or theories of other men without having tested them, is one of the chief causes of so much vagueness and uncertainty in our system of husbandry, and is the great reason why we make no more real improvement, and why our farmers do not pursue their business more thoughtfully. It is very often the case we hear farmers exclaim, in reference to conflicting opinions concerning a certain operation—both of which may be well supported by facts—“what shall we do; which shall we accept and follow?” Our answer is, accept neither without having first tested them, or by forming a judgment from the facts presented as compared with your own knowledge of the working of the same upon your own farms. They may answer that this is a slow way of reaching the truth, and so it is. Such things are not decided in an hour. It takes a whole season, or a number of seasons to establish beyond a doubt facts relating to the growing of a single plant, the best mode of applying manures, and a hundred similar important points. It is discrimination, judgment, and patient waiting for results that our farmers need; and when they learn this they will have learned a most important lesson.

An instance of this want of discrimination comes to us in a communication, “intended for our private ear”—from a correspondent. We extract:—

“Another man, because sheep require a variety in their food, gave his sheep straw for a change, to their benefit; then advises people to keep their sheep on straw. If they do it, they will get dead sheep for their folly.”

Our correspondent has stated the case in rather strong language, but it has more than a shadow of truth; for there are many persons to whom the remark will apply with much correctness. No one can deny that a change of feed is conducive to the health and benefit of stock, and none will deny that for this purpose straw has a value almost equivalent to hay. The man who uses his judgment, knows how often to use each.

Agricultural journals take much of the credit that has brought about an improved and better system of cultivation. They have also been strongly censured for publishing articles which—though detailing methods of procedure successful in one locality—have been unsuccessful in another; when in fact, they are not to be upbraided, but he who reads the

article in question, and without discriminating or judging, adopts the rules laid down, and if he fails, complains of being misled. It is by reading the thoughts and opinions of others, and judging of their adaptability to our own circumstances, that we make the best use of our knowledge; and those farmers who derive the most benefit from the experiences and practice of others as detailed in agricultural publications, are those who think and discriminate as well as read.

We must end our ruminations for the morning. Let us do so by relating an "incident of real life"—as the story makers would say. Talking with a farmer who was possessed of a good share of common sense, and considered an intelligent man, upon the subject of manures, we remarked that the liquid voidings of stock was of greater value than the solid portion; when he replied, "I don't believe it; turn a paifull into a hill and plant corn, and I would like to see the corn that would grow there."—*Maine Far.*

How can Farming be made more Attractive ?

1. By less hard work. Farmers often undertake more than they can do well, and consequently work too early and too late.

2. By more system. The farmers should have a time to begin and stop labor. They should put more mind and machinery into their work. They should theorize as well as practice, and let both go together. Farming is healthy, moral and respectable; in the long run profitable. Farmers should keep good stock and be out of debt. The farm is the best place to begin and end life, and hence so many in the cities and professional life covet a rural home.

3. By taking care of health. Farmers have a healthy variety of exercise, but too often neglect cleanliness, omit bathing, eat irregularly and hurriedly, sleep in ill-ventilated apartments, and expose themselves to cold. Nine-tenths of the human diseases arise from colds or intemperance. Frequent bathing is profitable, so is fresh air, deliberation at the dinner table and rest after a meal.

4. By adorning the home. Nothing is lost by a pleasant home. Books, papers, music and reading should all be brought to bear upon the indoor family entertainment; and neatness, order, comfort, shrubbery, flowers and fruit should harmonize all without. Home should be a sanctuary so happy and holy that children will love it, women delight in it, manhood crave it, and old age enjoy it. There would be less desertions of old homesteads if pains were taken to make them agreeable. Ease, order, health and beauty are compatible with farm life and were ordained to go with it.

The last excuse for crinoline is that the "weaker vessels" need much hooping.

A BUNDLE OF QUERIES.

A correspondent of the *Maine Farmer*, asks the following questions, which are answered by the editor:—

"If convenient you will confer a favor to your patrons in this vicinity by answering the following queries, viz:

1. Should tobacco plants be pruned? when is the most suitable time to harvest it? how should it be cured and packed. It is easily raised, but very few know how to treat it when growing, when to cut it, and more especially how to take care of and cure it.

2. Do tomato plants require any pruning for an early and productive yield?

3. What occasions gooseberries to rot on the bushes, and what will prevent it?

4. What will prevent the ravages of striped bugs after the boxes are removed on account of size.

5. What will destroy maggots at the roots of cabbages; and what will preserve small cabbage and turnip plants from the small bug which feed on them?

6. When is the proper season to transplant evergreens—such as cedar, spruce, &c., and also when to transplant strawberries?"

NOTE. 1. The only pruning that tobacco plants require, is to cut off the main stalk as soon as the blossoms appear, cutting off about seven of the top leaves. This can be done with the thumb and finger. Then carefully remove the suckers which grow out at the junction of the leaves with the stalk. The superfluous leaves or suckers absorb the nutriment necessary for the growth of the main leaves. It should be harvested after the suckers have all appeared down to the lower leaf, the suckers all having been removed as fast as they have appeared.

2. When the two first tresses of bloom have expanded over each shoot, the shoot should be stopped by pinching off that portion which is beyond the leaf above the second tress, and no more lateral shoots suffered to grow. Three or four shoots on each lateral will be quite enough, leaving about a half a dozen tresses of fruit. After the fruit begins to ripen, cut off the leaves to let in the sun.

3. It is probably mildew, as it is most liable to attack the bushes in dry seasons. Mulching with leaves, straw, spent tan, &c., to keep the surface moist, is a good preventive. Dusting the bushes with ashes during the sultry season has also been recommended. Much can be done to prevent it by keeping the soil rich, and in good tilth, accompanied with a judicious system of pruning.

4. Sprinkle the leaves thoroughly with plaster.

5. The best application is air-slaked lime or hard wood (unleached) ashes put on the surface near the stump of the cabbage, before hoeing, afterwards watering the plants. Strong soap suds will rid your plants of the small lice or bugs that infest them.

6. Early in the spring by all means. Strawberries should also be transplanted in the spring, as the operation is easily performed, nearly all the plants will live and grow, and if of productive sorts, will bear a moderate crop the same season.

GARDENING AND ARCHITECTURE.

The harmonious and tasteful association of landscape gardening with architecture, to the mutual advantages of which we have before now referred, ought to be more considered and aimed at, both by architects and by landscape gardeners, than is usually the case. Every architect ought, to a certain extent, to have a knowledge of landscape gardening; and to this end he cannot do better than provide himself with the work under notice.* Mr. Kemp's book is not a mere make-up from London and others, but contains the fruits of his own experience in practical landscape gardening,—an experience which appears to have been considerable, and to have been guided by both taste and judgment. Mr. Kemp seems to be fully conscious of the importance of the tasteful association of architecture with landscape gardening. He rightly thinks that—

“It is much to be regretted that architects and landscape-gardeners do not more usually work together in complete unison, from the very commencement of any undertaking in which they are jointly consulted; and he who would produce a work in which the relation of the two arts to each other, and the elements of garden architecture and of architectural gardening, should be skilfully handled and tastefully illustrated, would deserve the thanks of the entire art-loving community.”

In speaking of “trees adapted to associate with different styles of building,” he truly remarks that no subject, perhaps, is less studied by landscape gardeners, or occasions more alarm in the mind of an architect than the necessity that exists for assisting the effect of houses by the felicitous introduction around them of a few trees or shrubs at the right points; and he refers to the entrance front of Blenheim as an example, on a great scale, of the want of such an association of architecture with a little landscape gardening. Of the sorts of trees to associate with different styles of architecture, he says:

“Mr. Repton, in his ‘Sketches and Hints’ on landscape gardening, lays it down as a general principle, that rounded-headed trees harmonize best with Gothic forms of architecture, and trees of ‘spiry shape with Grecian buildings; on the ground that the horizontal lines which prevail in the latter style, and the perpendicular in the former, are best exhibited and relieved by contrast with vegetable forms of an opposite character. Without questioning the soundness of the rule, which appears quite unexceptionable, it may be doubted whether, in the case of Grecian and Italian structures, at least, the appropriateness of the fir and cypress tribe is not the result of association; as the Cedar of Lebanon, the branches of which are purely horizontal, is the most magnificent of all accompaniments for any variety of Grecian architecture, but is not at all suited for either of the forms of Gothic. And so perhaps, the old ancestral elms and oaks, in which many an En-

glish Gothic house is often embosomed, may, by the commonness and antiquity of the usage, have given a propriety to the employment of that kind of tree in relation to all similar edifices. . . . Light, thin, and feathery leaves characterize *all* the plants that look best when in contact with the varied class of Grecian structures,—the heaviness (or rather massiveness) and regularity of Grecian forms demanding some such contrast and mitigation. Gothic buildings, on the other hand, already light and playful, full of variety, and abounding in small decorations, require more of the depth and breadth of foliage for which round-headed trees are conspicuous, to bring out their elegance, and impart, at the same time, a more substantial character.

Practically applying the subject, however, the very upright and the very horizontal forms of trees—such as have spiry heads, and those of which the upper branches are nearly flat—may occupy any desired position in the neighbourhood of Grecian, Roman, or Italian houses; while shrubs of similar (but chiefly upright) habits, and such as are pruned or trained into standards, with formal heads, will suit gardens laid out in any kindred style. In addition to those which have been named, I may note the Deodar cedar, the *Araucaria imbricata*, and the hemlock spruce, with the cypress tribe, and especially the Irish yew, for gardens, as deserving of particular praise. Larch, birch, acacias, the purple beech (though principally for its color), the fern-leaved beech, the Turkey oak, and the lime, will further be suitable for the same style of erection.

On the principle above suggested, besides the numerous species of round-headed trees, of which the sycamore for westerly districts may be specially signalled out, and the horse chestnut and Spanish chestnut for more inland counties, all the broader-leaved sorts of ornamental low trees and shrubs will be preferable for the immediate vicinity of Gothic houses. Portugal laurels, common laurels, different kinds of magnolia, ivy, hollies, the yew for its dark sombre colour, the arbutus, aucuba, &c., will all be to some extent harmonious. And commoner and less exotic plants may generally be brought closer to a Gothic house without injuring its effect, than they can be to any more classical structure.—The latter seems to require associating with more foreign species.

Gothic architecture is rather improved by a framework of trees; Grecian only just tolerates them.—With either style, however, the sudden dip of the building to connect with it a low wing, or the equally abrupt rise to form a tower, may often be softened with advantage by the introduction of a good and appropriate tree in the angle, if this does not cover any window or other detail of consequence. In the same way a suitable lower plant or shrub in a deep angle of the building, or at a very bare corner of it, will sometimes divest it of a cold and naked appearance, and adorn rather than deface it. If one corner of a building stands higher above the level of the garden than the other, as will sometimes be the case on sloping land, it will particularly require help from a good large shrub or group at the corner that rises most out of the earth, to give it the requisite balance.

The high ends of buildings frequently demand some kind of plants to support them, and take off the hardness of their edges. No building should appear altogether naked and alone, but form a constituent part of a landscape. If the lines, therefore, be not duly carried down in the erection itself, and

*“How to lay out a Garden; a General Guide in Choosing, Forming, or Improving an Estate.” By Edw. Kemp, Landscape Gardener, Birkenhead. London: Bradbury & Evans, 1864.

blended with those of the ground,—a thing which can very rarely be accomplished,—the effect of connexion should be attained by accompanying trees. Where a house is placed on a knoll, mound, or other kind of elevation, some such assistance becomes all the more essential. But the trees need not in all cases approach closely to the end of the building; as enough of a union of lines and balance of parts may mostly be produced by placing them at a little distance from it."—*The (London) Builder*.

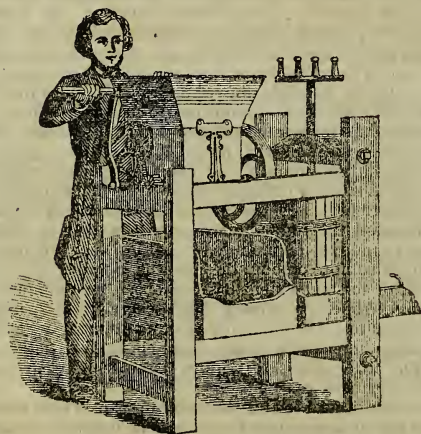
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FARM IMPLEMENTS & MACHINERY.

NO. EIGHT.

CIDER MILLS.

The old fashioned, ungainly, and expensive Cider Mill is fast being superseded by the introduction of the light, beautiful but compact and substantial Portable Cider Mills which have proven themselves so well adapted to the wants of the farmer.—

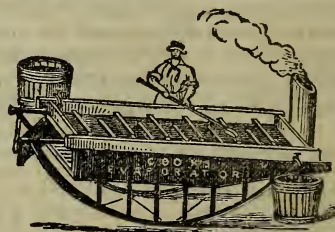


Instead of the great expenditure of time and money necessary to the construction of the old clumsy press which our fathers were wont to erect, and which we see, now and then, through the country—though they may have turned out a good article of cider—still its unwieldy proportions and amount of labor each successive year to refit it for operation, was an insuperable objection to its continued use—and that it has been so considered by the farmer is demonstrated by the fact that so large a number of the Portable Mills, of the various patterns, have been introduced and readily sold. Indeed the demand for them is far ahead of the ability of the manufacturers to supply. The Portable Presses are made of various sizes, adapting it to large producers of cider, as well as for family use. The labor to work one of these machines consists in turning the handle to grind the apples into pomace, or the

grapes into must, as it is applied to either wine or cider—which can be performed by any ordinary hand. They make clean and sweet cider—you can make the cider as you want it, and when you want it, and in quantities from one gallon to barrels—with it you can press currants, cherries, berries, cheese, lard and tallow—thus making it almost an indispensable article on the farm.

By reference to our advertising columns will be found offered for sale Hutchinson's, Scully's and Hickok's Cider and Wine Presses—they are sold by the trade generally.

COOK'S EVAPORATOR.



As the cultivation of Sorghum is becoming more general, and as the machinery for expressing the cane, defecating the sirup, &c., will be needed by those engaged in its production, we annex the following brief account of Cook's celebrated Evaporator, which seems to be the most perfect machine now in use. There are a variety of Sugar Mills offered by several inventors in the West, of which we know but little:—

Philosophy of Cook's Evaporator.

The evaporator combines in its construction certain principles that are absolutely necessary to the successful manufacture of Sorgho sirup and sugar. They are:

1. To evaporate with the utmost rapidity. Too long boiling changes the cane sugar to grape or uncrystallizable sugar.
2. To heat intensely and cool quickly for skimming purposes. This operation to be repeated until thorough defecation is secured.
3. To remove the sirup from the evaporator upon the instant it has attained the point of crystallization, and yet in such a manner that there is no danger of the sirup scorching after it is deposited in the coolers, as it is liable to do when removed in large batches.

To secure rapidity of evaporation a very shallow body of juice is used; and as this shallow body would be liable to burn if not in continual motion, a running stream of juice is introduced.

But this would be of little avail were no means provided for increasing or retarding its speed to correspond with the heat, so that it shall always reach the outlet just as it has attained the right

thickness. For this purpose we use the rockers.—By them we are enabled to change the inclination of the pan at pleasure, and thus increase or retard the speed of the current.

The evaporating pan is constructed of sheet metal, copper or iron, with wooden sides, and so divided by ledges as to form a continuous transverse channel. The pan is placed upon a furnace made of cast iron and heavy sheet iron and lined within with brick. The whole is mounted upon rockers of angle iron, thus giving a complete portable iron and brick furnace combined, and possessing in the main all the advantages of either.

The advantages of sheet metal pans over cast iron are very great, but we will only mention the objection to the latter of their being liable to crack, as has been fully demonstrated by experience.

A correspondent out West to whom we wrote in relation to Sorghum machinery, writes, August 5th, as follows:—

"The 'Cook's' Evaporator stands at the head of Evaporators in the West. The Clark Mills, of Cincinnati, are said to be as good as any,—although there are very many other good mills. The culture of Cane has been carried on very successfully in the West—large quantities is grown here. Last season we had a very heavy 'freeze' here, which destroyed much of the Cane early in August.

Subjoined I send you a list of the principal manufacturers of Sorgho or Cane machinery in the West:

Clark Sorgho Company,.....	Cincinnati, Ohio.
Blymyer, Bates & Day.....	Mansfield, Ohio.
John L. Gill & Co.....	Columbus, Ohio.
Clark & Utter,	Rockford, Illinois.
P. W. Gates & Co.....	Chicago, Illinois.
Northwestern Sorgho Company....	Chicago & Madison.
Frost & Co.	Galesburg, Illinois.
George Marshall & Co.....	Dundee, Illinois.
A. B. Miller.....	Laport, Indiana.
Queen City Agricultural Works....	Cincinnati, Ohio.
Hedges & Freese,	Cincinnati, Ohio.
E. W. Skinner & Co.....	Madison, Wisconsin.
Rock River Iron Works,.....	Janesville, Wis.

We refer our readers to the March number of the "Farmer" for an article on the *Cultivation of Sorghum and its manufacture into Syrup*," by a gentleman of considerable experience in the culture of Cane in Maryland.

Oiling Implements.

Many agricultural implements may be worked with a much less amount of force by lubricating the journals and other parts where two metals work against each other, with a proper kind of oil.

The object of lubrication is to overcome friction by filling the space between any two surfaces, supposed to be in contact, with oil or other material, so as to prevent the metals from abrading each other.

When common oil is used, this object is attained, but in degree, and in agricultural implements which are occasionally out of use the effect of time is to render the oil gummy and adhesive.

All this may be avoided by using cold pressed sperm oil, such as does not stiffen in cold weather, and is free from albumen and other impurities.

In warm weather lard oil may be used with good effect.

DRILLING WHEAT.

The advantages of putting in wheat with a drill instead of broadcast sowing, should be remembered at this season. Every year demonstrates more fully the increased production of drilled wheat, and from a variety of causes. The past winter was a very severe one on winter wheat, which, in some of the best wheat sections in Pennsylvania, was entirely killed out, root and branch. This extreme cold would have been harmless if there had been the usual protective covering of snow. The same effects were produced in many portions of the West, the wheat there also being entirely killed out from the same cause. It has been observed, both here and there, that where wheat has been drilled in, the crop was saved, owing to the greater depth at which it was covered, and the more healthy and vigorous character of growth which enabled it the better to resist intense cold. The Commissioner of Agriculture, in his last bi-monthly report of the crop prospects, and inserted in our last issue, alludes to this fact particularly, that in his returns for different sections, "*there was a marked difference in the loss by freezing between the drilled and broadcast sowing.*"

The advantages of drilling may be summed up as follows:

The seed is covered deeper.

It is covered more regularly.

Less seed is required.

There is more circulation of air through the crop.

It generally stands better at harvest time.

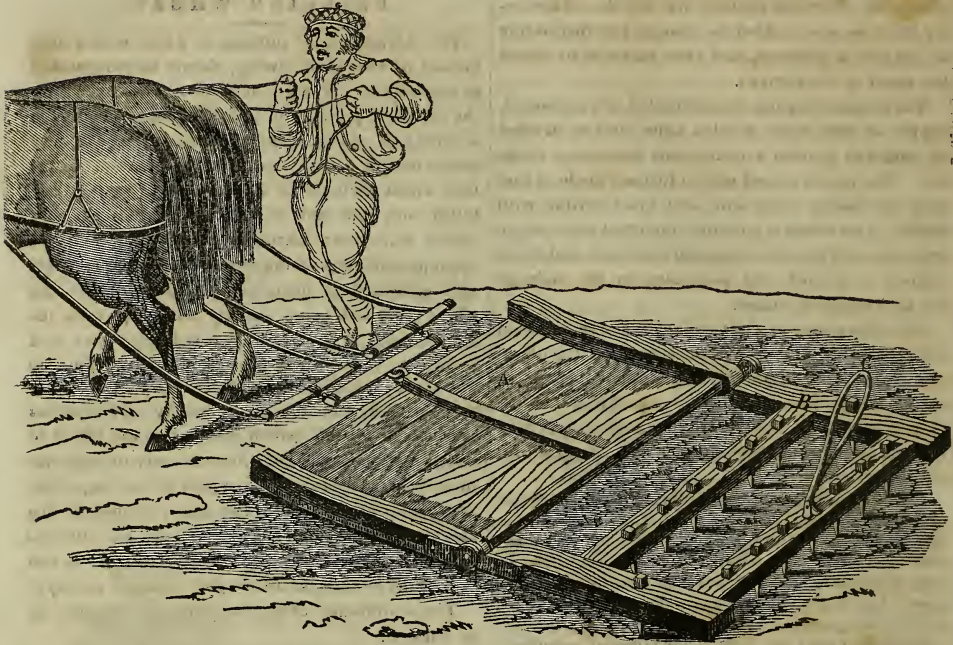
The grass seed comes up better, and the result is sometimes an increase of several bushels per acre.

We would advise also thorough preparation of the ground beforehand by twice ploughing.

Where fields are laid down to grass with the wheat, to remain many years, it is very desirable in the usual rotation of corn, oats and wheat, to have the soil ploughed up, thoroughly aerated and inverted as often as possible, not only to make a mellow seed bed for the reception of the seed, but for the also very evident benefits of fine pulverization and division of particles of soil. It is a discouraging time for the farmer on many accounts. The ravages of insects, severe droughts, and other unpropitious weather, often nullify his best efforts. We know one farmer in Chester county, who estimates his loss on wheat crop at \$3,000 the present year, from a severe hail storm.

Accidents and untoward results, will occur sometimes in farming as in other business, and it is therefore well that all proper efforts should be used to secure a crop, by using only the best kind of seed, the best variety of implements, and giving the land the most thorough culture; the rest must be left to Providence, who helps them often who help themselves.—*Rural Advertiser.*

DUBUSSEN'S HARROW AND CLOD-CRUSHER.



We introduce the above engraving of a new Harrow and Clod Crusher combined, as one of the many machines produced by the inventive genius of our mechanics, who are striving to supply the scarcity of labor by the introduction of labor-saving implements. We have no means of judging of its efficiency, but offer the following description for the consideration of those of our readers who are interested in improvements:

This machine is a combined harrow and clod-crusher, and is intended to effect its object in a simple and expeditious manner. The construction of it will be readily understood by referring to the appended description. The clod-crusher, A, is a strong frame made either of iron or of wood faced with iron, and is jointed to the harrow, B, behind, so as to move up and down easily. The harrow itself follows the clod crusher, as may be seen by reference to the engraving, and is so arranged that when it is desired to use the clod-crusher alone, the harrow can be turned up over the latter, and thus add its weight to the work; this generally will be sufficient, but if more pressure is required stones can be added as desired. The harrow is furnished with a handle, C, in the rear, so that as occasion demands it can be raised to clear the teeth from weeds and grass that have clogged them. This machine will be found a useful one for the purpose, and may be used as shown for either harrowing or clod-crushing, in combination or separately.

The invention was patented June 30th, 1863, by Geo. W. Dubuissen, of Jerusalem South, Queens county, N. Y. For further information address the inventor at that place, or R. H. Allen & Co., 189 Water Street, New York.

THANKSGIVING.

BY AUGUSTA MOORE.

It rains! it rains! The Lord has heard our cry,
And sends, to quench our thirst, a full supply.
Behold what floods refresh the thirsty ground;
Ah! there is music in the welcome sound.
The little rills that have been silent long,
And all the streams begin again their song;
The trees are clapping all their leafy hands—
See how yon stately corn rejoicing stands;
While every tender plant lifts up its head,
And laughs to be by rain drops buffeted.
The choking cattle on a hundred hills
Fall on their knees to kiss the new-born rills,
All Nature, in a thousand nameless ways,
Returns to God a joyful meed of praise.
Then let not man forget to early bring,
With grateful heart, a loving offering
To Him who pours from out His gracious hand
Water of life over a fainting land.

HOR THE TURNIPS.—One great reason why many do not succeed in raising turnips is, that they neglect to hoe them. They should be thinned out to about one foot apart. If sown broadcast, passing the harrow over them is better than nothing, but hoeing is the only certain method of thinning them out properly and keeping down the weeds.

The Apiary.

A QUERY FOR PRACTICAL BEE-KEEPERS.

A correspondent of the *Maine Farmer*, in a recent number of that excellent journal, propounds the following question to its readers. Our friend, who is a scientific as well as practical Bee-keeper, sends us the following as his solution of the strange conduct of the swarm alluded to:—

"Your correspondents will confer a favor by giving me information upon the following subject. I had a swarm of bees fly about six days ago, nearly all of them lit, and then all returned to the parent hive, and have hung out ever since. What is the cause of their not flying again?"

To the Editors *Maryland Farmer*:—

The probabilities are that the stock of bees from which the swarm above referred to issued, commenced rearing a young queen (in preparation for "swarming") about the middle of June, when the flowers were yielding honey abundantly, that she matured, or was "hatched," at the time the "swarm" issued, at which time the drouth had dried up the honey pasturage to such an extent as to render separation from the parent hive, *suicide by starvation*; the hatching of the mature young queen, rendered the destruction or expulsion of one or the other of the queens indispensable to domestic peace; when one deserted or was expelled, her adherents accompanied or followed her, but conscious that starvation must follow separation from the "stores" in the parent stock at *such a time of famine abroad*, they wisely returned to it, when doubtless one of the queens perished by the sting of the other, or was squeezed to death, (a popular method they adopt for the purpose.)

A *populous hive, a newly hatched or young queen, fair weather, and abundant honey pasturage*, are the requisites which bees usually require for swarming, and if a swarm issues without these, it generally indicates some derangement in their domestic economy, often either starvation, or queenlessness.

R. C.

BEES AGAIN.—A correspondent in the *Rural New Yorker*, says:—"There seems to be a mystery about our bees in this section. They appear very numerous on the outside of the hive, but have no queen to lead them. And why is it that they have not reared more queens? Is it that the drouth has deprived them of the means of obtaining the proper food necessary for that purpose? Probably not more than one-half the hives have swarmed this season—last year my bees swarmed once apiece, and most of them twice, but this year they have not got queens to lead them, and therefore remain on the outside of the hive.

USEFUL RECIPES.

TO MAKE LARD CANDLES.—To every eight pounds of lard add one ounce of nitric acid, and the manner of making it is as follows:—Having carefully weighed your lard, place it over a slow fire, or at least merely melt it; then add the acid, and mould the same as tallow, and you have a clear beautiful candle. A small portion of beeswax makes them harder.

TO PREVENT HORSES RUBBING THEIR TAILS.—Wash the tail clean with Castile soap; then bathe it several times with vinegar, and a cure will generally be effected. If you can tie the horse so that he cannot back up against anything to rub it, so much the better.

OILING LEATHER.—The *Scientific American* says that oils should not be applied to dry leather, as they would invariably injure it. If you wish to oil a harness, wet it over night, cover it with a blanket, and in the morning it will be dry and supple; then apply neat's foot oil in small quantities, and with so much elbow grease as will insure its disseminating itself throughout the leather. A soft, pliant harness is easy to handle, and lasts longer than a neglected one. Never use vegetable oils on leather; and among animal oils, neat's foot is the best.

LICE ON CATTLE.—These troublesome vermin, it is said, which cause so much misery to young animals, may be easily got rid of or destroyed by simply applying a few drops of cocoanut oil. Fatty matters of any kind are found to be highly repulsive to the louse tribe. Common oil, such as is used in lamps, will generally prove successful in expelling them. Fine sand sprinkled on the neck or on the head between the horns, has a good effect on young calves, and will generally protect them from this annoyance. Frequent carding, with occasional applications of oil, and washing the entire body occasionally in soap suds, will be found very efficacious in promoting health and cleanliness, and tend to protect the animals from the attacks not only of lice, but of flies. A decoction of walnut leaves makes a good wash for both horses and cattle in seasons when flies are troublesome.

COWS SHEDDING MILK.—Some cows' teats will leave more or less milk to leak or run out. To prevent this, take, after each milking, a thin piece of muslin about as large as a three-cent piece, and wet it in *Collodion*, and apply it quickly over the orifice of the leaking teat, and it will dry immediately and adhere firmly, and so prevent all escape of milk, and what is more it gradually contracts the leakage orifice and thus operate, to some extent at least, as a permanent cure of the evil. This muslin covering can readily be removed at the next milking, and after it be applied again. So says an exchange.

THE MARYLAND FARMER & MECHANIC,

AT \$1.50 PER ANNUM,
PUBLISHED ON THE 1ST OF EACH MONTH,
BY
S. S. MILLS & CO.
No. 24 South Calvert Street,
CORNER OF MERCER,
BALTIMORE.

S. SANDS MILLS, } PUBLISHERS AND PROPRIETORS.
E. WHITMAN, }

BALTIMORE, SEPTEMBER 1, 1864.

TERMS OF SUBSCRIPTION :

\$1.50 per annum, in advance.
6 copies for \$7.50—10 copies for \$10.
And one copy to the getter up the club.

TERMS OF ADVERTISING :

For 1 square of 10 lines, or less, \$1 for each insertion.

1 page for 12 months.....	\$100 00
1 " 6 "	60 00
1/2 " 12 "	60 00
1/2 " 6 "	35 00
1 page Single insertion,.....	15 00
and \$10 for each subsequent insertion, not exceeding five. Cards from 10 to 12 lines, yearly, \$10—half yearly, \$6.	

TO ADVERTISERS.—Our friends wishing to use the advertising columns of the "*Farmer*," will please send in their copy by the 25th of each month, or earlier, if practicable, as we desire to put the Advertising Sheet to press in time to enable us to be out a few days before the first of the month. Our rapidly increasing circulation require us to go to press earlier than heretofore.

THE NEW ENGLAND AGRICULTURAL SOCIETY.—The first exhibition of the New England Agricultural Society is to be held in Springfield on the 6th, 7th, 8th and 9th of September, and promises to be a very successful affair. The exhibition will open on Tuesday the 6th with an address by Dr. Geo. B. Loring, the President of the society.

The attention of our readers is called to the offer of Edward J. Evans & Co., of York, Pa., to supply the leading varieties of Fruit and Ornamental Trees, Hardy Flowering Shrubs and Vines, Roses, Small Fruit, &c., together with a choice lot of 2 year old Grape Vines. The Central Nurseries are too well known to need any commendation from us. See their advertisement.

A SEASONABLE HINT TO FARMERS.—The *Maine Farmer* thus concludes an article on the consequences of the late drouth in that State, in which it says that grain crops, potatoes and corn will be a failure, the former almost wholly so; while corn and potatoes may, if rain visits us very soon, give a partial yield. Pastures are scorched up, and in many instances farmers are obliged to feed their cattle from the barn:

"From the direst of calamities we may find something from which we can gather lessons of wisdom. So can farmers learn from a severe drouth lessons that nothing else could teach. In a severely dry season we see that deep ploughing, thorough culture, draining, liberal manuring, are of great importance; and that crops upon land thus treated withstand the drouth much better than upon land deficient in these respects. These lessons are being forced upon us by the present severe drouth, and let us not forget to heed them."

THE WOOL AND SHEEP INTEREST.—The clip of wool in Michigan is unprecedented. It is estimated at 12,000,000 pounds, being an increase in fourteen years of something over 10,000,000 pounds. This State is third in wool production, though in the quality of the staple it ranks first. The first wool sold in Kalamazoo this season brought 65 to 75cts, according to quality. There seems to be more interest taken in this subject in Michigan, this season, than in all the other States combined.

THE "MARLBOROUGH HOUSE."—The *Marlborough Gazette*, speaking of this popular house, says:—"This large and commodious house still retains its popularity as a *first class* Hotel. The enterprising proprietors, Messrs. MEDLEY & DYER, have spared no pains or cost to make it an agreeable and pleasant home to all those who see fit to give them a call.—Strangers at a distance, who intend visiting this picturesque and quiet village, should not fail to make this house their stopping place, as they are sure to receive such gentlemanly treatment, good fare and reasonable prices, that cannot fail to give entire satisfaction, even to the most economical."

NEW YORK STATE AGRICULTURAL SOCIETY.—The Twenty-fourth Annual Fair of this Society will be held on the 20th to the 23d of this month, in Rochester, New York. A most liberal list of premiums is offered, amounting in all to \$9,000—and the indications are that the exhibition will amply sustain the reputation of this old and useful association. We learn that great preparations are being made to accommodate the depositors—and their goods.

Those seeking Fruit and Ornamental Trees for the Fall, are referred to the advertisement of Dingee, Conrad & Co., West Grove, Pa., who offer a heavy stock to select from. Those interested will send for list.

Navassa Phosphate Company of Baltimore.

We have before us the Prospectus for the formation of a company under the above name, the object being for the working and importing from the Island of Navassa, in the Caribbean Sea, the rich deposits of phosphates there found in great abundance.

It is proposed to issue 10,000 shares at the par of \$100, making the capital stock \$1,000,000 in amount. One-half of the stock only is offered for sale, the proprietor of the island, Capt. E. K. Cooper, retaining the balance; and the subscription price of the 5000 shares offered for sale is fixed at \$75, to be paid when all the shares are taken, the company reserving \$75,000 as capital for the proper working of the island.

Accompanying the Prospectus are the reports of Dr. G. A. Liebig, analytic chemist, and Augustus H. Frick, mining engineer, who were commissioned to visit the island, survey the same, and procure samples of phosphates for analysis. The reports of both are full and interesting, proving an inexhaustible supply of phosphate of lime and other mineral substances.

The island of Navassa is situated in lat. 18 25 N., and long. 75 05 W., between the island of Hayti on the east and Jamaica on the West. It is 4½ miles in length from N. E. to S. W., and its greatest width is 2½ miles, and is shaped like a pear. It was discovered by Capt. E. K. Cooper, of Baltimore, in 1856, and he has since been in undisputed possession of it. For several years previous to the war large importations were made at this port of these phosphates, and with much profit to the owner.

The object of the present organization is to enlarge the working of the island, to meet in part the demand for these deposits, said to amount in the United States alone to 30,000 tons annually. The facilities on the island are represented as such that forty men can ship 20,000 tons per annum.

Subscription books to the stock are now open at the agent's office, P. de Murguiondo, Esq., No. 59 South Gay street.—*Balto. Price Current.*

Suspension of the "New England Farmer."

We deeply regret to announce the suspension of this old and useful collaborer in the cause of agriculture, published in Boston for so many years, by Nourse, Eaton & Tolman. The editors after stating the cause that led them to take this step, among which was, being "compelled to draw upon resources outside of the amount received from our subscribers," caused by the unprecedented cost of material and labor, says:

"It is with sincere regret that we make this announcement. Nothing but stern necessity has driven us to it. The farmers of New England need the services of the agricultural press. The benefits which they have derived from agricultural newspapers and books during the past thirty years have been of incalculable profit to them, and they should not hesitate, at this crisis, to pay the increased amount necessary to keep them alive. We speak feelingly, when we urge them to sustain agricultural papers, and we assure them they will regret it, if they fail to give such publications a liberal support."

THE NEW stamp duties took effect on the first of August, and it concerns everybody to know that all receipts for amounts over twenty dollars, and all checks for drafts at sight, whatever the amount, must have a two-cent stamp. Several changes are also made in the other stamp duties.

Commencement at Washington College.

The Eighty-third Annual Commencement exercises of Washington College, near Chestertown, Kent Co., Maryland, says the *Chestertown Transcript*, were inaugurated on Monday evening, August 9th, by an address before the Mount Vernon Literary Society, by PERE L. WICKES, Esq. The orator's subject, "Youth," was illustrated by happy examples of the mark and bearing, of the forenoon of some of the greater lights of mankind, upon the affairs of the world, and enforced by instructive suggestions to the young gentlemen of the Society.

The Degree of Bachelor of Arts was conferred upon the following young gentlemen, who delivered orations, which were highly creditable:—R. F. Brattan, of Somerset county, "Empire of Decay," and Latin Salutatory. Sewell S. Hepburn, of Kent, "Aspirations of Youth." J. B. Nabb, of Talbot, "The French Revolution." D. J. Blackiston, of Kent, "Love of the Beautiful" and Valedictory. After Conferring the Degrees, the graduates were addressed by the Rev. Andrew Sutton, Principal of the College, in his usual happy manner. Mr. Sutton was, as he always is on these occasions, practical and learnedly eloquent, and was listened to with marked attention.

The exercises were closed by a few remarks from the venerable President, the Hon. E. F. Chambers, whose presence in the midst of arduous public duties and somewhat feeble health, betokens an interest in the institution which should animate all immediately connected with the welfare of the College.

The next session of Washington College will begin in September, with a compliment of pupils and a Faculty eminently qualified to discharge the duties enjoined upon them. Circulars containing particulars can be had by addressing Rev. Andrew Sutton, its gifted President.

THE WHEAT CROP.—The *Cincinnati Gazette* gives the "summing up of the wheat harvest" as follows: Minnesota, an increase of 2,800,000 bushels; Wisconsin, one-third of an average crop; Iowa, a deficiency of about 1,400,000 bushels; Illinois, two-thirds of an average crop, or a deficiency of 6,000,000 bushels; and in Indiana a surplus of 4,000,000 bushels.

BORDENTOWN FEMALE COLLEGE.

We call the attention of those among our readers, who have daughters to educate, to the advertisement in another column, in regard to the Bordentown, New Jersey, Female College. This institution has won for itself a high reputation, and the care with which it has been conducted, and the acknowledged excellence of the Board of Instruction, commend it very strongly to the attention of heads of families. The College is easy of access and in point of situation as regards health, is all that could be desired. The charges moreover for board and tuition are not heavy, especially when we take into consideration the change which has occurred in the price of everything that is consumed, or worn or brought into use, during the past four years.

Grazers and Butchers are referred to the advertisement of Philip Tabb, of Oakland, near Ellicott's Mills, Md., who offers a large lot of fine Sheep and Lambs, for market and stock purposes—also Steers and Milch Cows.

A "System of Agriculture."

Hon. George Geddes, late President of the New York State Agricultural Society, in a note to the Country Gentleman, says:

"I believe in red clover, frequent cropping, and as a consequence, frequent seeding with new clover, so as to fill the ground as soon as practicable with the roots; then kill these roots with the plow, rot them into manure, raise a crop or two of grain, and repeat the process. In short, the oftener you fill the ground with clover roots and turn them into manure, the better. This is my 'system of agriculture.'"

This code of belief comes from one of the best farmers in the State of New York, and is the result of many years experience. It would be well for more of our farmers to adopt and subscribe to similar "articles of faith."

CATALOGUES AND CIRCULARS.—We request of all Implement Manufacturers, Nurserymen, Florists, &c., to forward us copies of their Catalogues, &c., as issued. We propose to place them in our Rooms for the inspection of visitors and the public generally. It will enable us, oftentimes, to answer questions propounded with more promptness, and at the same time serve the publishers a good turn.

OUR AGRICULTURAL EXCHANGES.

We acknowledge the regular receipt of the following Agricultural Magazines and Journals, which can be examined by our friends and the public at all times by calling at our Rooms, 24 S. Calvert st.

The American Agriculturist, New York.
New England Farmer, Boston, Mass.
Country Gentleman, Albany, New York.
Wisconsin Farmer, Madison, Wis.
Genesee Farmer, Rochester, New York.
Valley Farmer, St. Louis, Missouri.
American Stock Journal, New York.
Rural New Yorker, Rochester, New York.
Rural American, Clinton, New York.
The Cultivator, Philadelphia, Pa.
Maine Farmer, Augusta, Maine.
California Farmer, San Francisco, California.
Mining and Scientific Press, San Francisco, California.
Germantown Telegraph, Germantown, Pa.
Iowa Homestead, Des Moines, Iowa.
The Gardener's Monthly, Philadelphia, Pa.
The Horticulturist, New York.
The Prairie Farmer, Chicago, Illinois.
The Sargo Journal, Cincinnati, Ohio.
Ohio Farmer, Cincinnati, Ohio.
Farmer's Home, Cincinnati, Ohio.
Rural Intelligencer, Indianapolis, Ind.
Rural Advertiser, Philadelphia, Pa.
The American Artisan, New York.
The Farmers' Oracle, Spring Lake Villa, Utah.

Exports of specie from the port of New York for the week ending Aug. 12, and since Jan. 1:

Total for the week.....	\$341,883
Previously reported.....	31,189,561
Total since Jan. 1, 1864.....	\$31,531,444
“ 1863.....	26,373,494
“ 1862.....	37,135,520
“ 1861.....	3,261,958
“ 1860.....	30,372,482

COMMUNICATED.

FOR THE MARYLAND FARMER.

A WORD OF ENCOURAGEMENT.

Messrs. Editors:—I have been reading your article in the July number of your very excellent work, entitled, "to our friends," and I derive both gratification and encouragement from your remarks,—gratification from the fact that you have been enabled, mid all the troubles, trials, vicissitudes, and uncertainties, that overshadow us at the present time, to hold on, and give us such an excellent publication, even for seventh months; and encouragement, from the hopeful words you speak, and the determination you manifest to persevere in the way of such well doing, and to continue to us an agricultural and mechanical periodical that shall work great good, and do great honor to us.

I must confess that the cloud which now covers our beloved country, has hung particularly heavy over me, and that my mind has been greatly depressed; but the old maxim, "*nil desperandum*," has always been a good watchword, and on reading your article its old influences came over me once more. I feel as if I were specially called upon, not only to rouse up myself and give you a helping hand, but to act also as a sort of missionary to rouse up and cheer up my neighbors who may be desponding, as I have been, or who are naturally a little apathetic to such enterprises and aids to the productive arts.

Aside from the immediate benefit which your monthly will be to us on the farm and in the workshop, it is eminently fitting and proper that "Old Maryland" should keep the agricultural flag flying, come what may. It is eminently proper that the State and the city which was the first in the nation to start an Agricultural paper, and which was for so many long years, the emporium, as it were, of agricultural intelligence—the fountain from which has flowed so much practical knowledge, blessing the people of every State, should still continue to pour forth its rich streams of productive intelligence, full of healthy excitement and truthful knowledge to all.

I thank you for the thoughtful courage, and the persevering energy which has thus far met the storm—a storm that has been so disastrous to the agricultural press of the State. I thank you for the indomitable perseverance that has prompted you to "hang your banner on the outer wall," under which the farmers of our section can rally, and feel that they are yet in the vanguard in the march of industrial improvements. And now, the question arises—what can we do for you? Shall we, the farmers, for whose good you are toiling and incur-

ing great labor and great expense. leave you to toil on, unaided and unassisted? God forbid—you need and must have means from our purses, and thoughts from our brains. Pecuniary and mental aid you need and must have from us. Brothers of the field and the workshop,—brothers of the “plow, loom and anvil,” the appeal comes to us from those who in the palmy days of our prosperity were ever a present help and genial collaborators with us, and who now, in the hour of our troubles, is willing to work for our good. Shall we call in vain? I know, as well as any one, the condition we are in. I know what doubts and uncertainties—aye, and certainties, too, harass and perplex our minds.—But, I also know, and we all of us know, that our agriculture, and all the appliances which stimulate and preserve our agriculture, must be sustained, or famine—a thousand times more sure than the sword will cut us off forever.

Then let us up to the work. Send in your subscriptions (only a dollar and a half for a whole year) and then, “ever and anon” send in, by way of communications, such thoughts, and such jottings of facts and useful intelligence as may spring up in the mind. “To do good and communicate forget not.” Remember that the “MARYLAND FARMER” is a medium of communication devoted to our special use and behoof,—a channel through which we can hold “sweet converse together,” and that too without leaving home or making long journeys to speak face to face, and we should be worse than fools—we should be criminal to let it languish.

PATAPSCO.

DEWEY'S COLORED FRUIT PRINTS.

To Editors Maryland Farmer :—

I was glad to see in the last number of the “Maryland Farmer” an advertisement by D. M. Dewey, of Rochester, New York, of his collection of Colored Fruit Prints; as the culture of choice fruits is rapidly extending in Maryland and becoming an important branch of agricultural industry peculiarly adapted to our soil and climate, and to our geographical position.

Some months ago I procured from Mr. Dewey a large number of Prints, bound into a handsome volume, which, besides its positive utility, forms a pleasing drawing-room ornament, and never fails to attract the admiration of visitors by its rare beauty.

These prints are drawn with accuracy and colored with much artistic skill from the best specimen of the different varieties of different families of fruits; and by their assistance the amateur may identify to a nicety, any doubtful kinds, and judge of the more or less perfectness of his own productions, by comparing them with the prints as standards. Some

persons are inclined to think them somewhat exaggerated in size and color; but I can assure my friends that, so far as my observations extend, this is not the case: and that compared with fruits now growing in my orchards, they are rather subdued than over colored. This is especially true of the Louise Bonne, Flemish Beauty, d'Anjou, Boussock, and Clairgau. The latter certainly the most gorgeous fruit I have ever seen. This difference may be owing to our clear sky and longer continued hot weather than in Western New York.

In conclusion I earnestly recommend this work to Maryland fruit growers. It is scarcely necessary to say that I have written this article without the knowledge of Mr. Dewey.

GEO. W. HUGHES.

[We concur in the opinions of our correspondent as to the accuracy and beauty of Dewey's Colored Prints, to which, sometime since, we called the attention of our readers. To those who may take an interest in these highly artistic prints, we invite a visit to our rooms, where they can examine a series which we have had framed—*Eds. Farmer.*]

CARE OF HORSES.

To the Editors Maryland Farmer :—

At the head of those animals that have been rendered useful to man, whether we regard his form, his usefulness, his profit, or our pleasure, stands the horse. There are but few persons who do not pretend to be judges of his form and of his worth—how he should be fed, and how driven,—scarcely a subject on which they are so positive, yet, generally speaking, there are but few horses on whom these self-sufficient judges will not give a very different opinion. It is my purpose, in this humble effort at writing, to give a few practical hints to avoid a troublesome disease, known as *Scratches* or *Grease*. It is generally caused by bad stable management—it seldom attacks the fore legs, and horses with white legs are more subject to it than any others.—Strict cleanliness is the only preventive. To-day's dirt should not be left for the morrow's cleaning. A man that is truly fond of his horse will attend to his being properly cleaned at the proper time—he will say it is not good for him to sleep in his sweat. I well know the benefit of an hour's work at night. Suppose a man with a four horse team—and it is heavy horses that are most subject to greasy heels—with a curry comb in one hand and a brush in the other, for he can use two hands in cleaning horses, though a good many drivers appear ignorant of the fact,—spends one hour industriously on his horses sides and legs, he will be surprised, in the morning, to find how much better he gets his work done, how much sleeker a horse looks, than if he has been in

the habit of feeding, hanging up his gears and calling his work done. He will from this time devote one hour for cleaning—but let not the hour suffice—that is but just enough to save greasy heels—when opportunity permits, do the work well, regardless of time. I am not a stranger to the job—just get on your knees, with a corn cob and a handful of straw, rub off every speck of dirt, and continue rubbing after the dirt is gone. The stable is the place to make your horse look well. When you have him out he has got to work, and he can perform that work better if he has been properly cared for over night. The first appearance of grease is a dry scurvy state of the skin of the heel—in white legs it will show a blue shade under the hair. Custom has very properly retained the hair on our horses' heels—it guards the heels from the rough surface of our plowed fields—creating a greater necessity to hand rub the dirt therefrom. It should never be washed, as the washing keeps the heels moist, and to prevent grease, the heels should be kept dry and clean.

BALTIMORE COUNTY PLOWMAN.

Grape Culture.

FOR THE MARYLAND FARMER.

GRAPES,—SPECIFIC MANURES FOR—QUERIES.

To the Editors of *Maryland Farmer* :—

I have concluded to plant a small vineyard, and, being young and a novice in the business of Horticulture generally, I feel the need of advice from older and wiser heads.

I know of no better way to obtain it than to solicit through the columns of your valuable monthly the knowledge desired. The grape, every body knows, flourishes well in Maryland, and I do not see why vineyards may not be as profitable with us as they are in any other section of the United States.

I am aware that a great variety of grapes are grown among us, but yet vineyard culture has not become a very common thing here. As I before stated, the vine flourishes well enough. I can raise any amount of them, but what I am particularly desirous of ascertaining from you, or some of your correspondents, is, what will be the best mode of making those vines bear fruit to the greatest and fullest extent at the least cost?

I also wish to be informed if any of our Nurserymen, or Horticulturists, or anybody else in Maryland, or about Maryland can, from their own practice and experience, corroborate the theories that some have advanced, viz: that there are specific manures or fertilizers for the grape. That there is one kind of dressing that will nourish, almost exclusively, the wood and leaves of the grape, and another

that has but little to do with the wood, but will excite the fruit system, and bring about enormous quantities of the best of fruit?

Prof. Persoz, of Strasbourg, in a little book translated by Dr. Barclay and published by Saxton & Co., N. Y., brought forward a theory, and has given details of his practice in accordance with it, whereby he contends that on the one hand, the woody system could be highly stimulated into large growth for a year or two, and after that this portion of the vine is either checked, or partially suspended, and the fruit bearing portion stimulated as much, and large crops thus brought about almost at will.

This, he says he does, by planting thrifty layers with an abundance of roots, and manuring as follows—for each square yard of trench surface in which the vines are planted, six pounds of bone dust, three pounds of clippings of skins, leather, (shoemakers or tanners refuse), shavings of horns, hoofs, blood, and one pound of plaster,—or, 120 pounds of this mixture for a trench twelve yards long.

When the vine has become well developed, he changes the treatment by applying, instead of the above, the *potassic* salts, which, as he says, are to determine the fructification.

To this end, says he, we spread above the trench, at a distance of from $2\frac{3}{4}$ to 3 inches from the *buried vines*, four pounds per square yard of a mixture, made up of eight pounds of silicate of potash (soluble glass), two pounds of the double phosphate (super phosphate) of lime. The silicate of potash he forms by melting 15 parts of good clean flinty sand, such as glassmakers use, and 10 parts of the potash of commerce.

The biphosphate—or super phosphate of lime, he prepares by burning bones, say 24 pounds of bones, burnt thoroughly and pulverized, and diluted with water sufficient to make a thin pulp, to this add 18 pounds of sulphuric acid poured gradually on, stirring continually, sulphate of lime and biphosphate of lime, are produced—add water to make it again into a pulp, leave it for two or three days, treat it with hot water and strain through a cloth; the sulphate of lime remains, and the super-phosphate of lime passes through. A little carbonate of potasse is then to be added.

This application he avers stimulates or nourishes the fruit bearing organs of the vine, more than the wood forming organs, and produces abundant crops of excellent quality.

Again; we have a little work published by Wm. Bright, of Philadelphia, on the culture of the grape. He too advocates the principle of specific fertilizers. He asserts that by experiments he has ascertained that a certain composition of alkalies—earths and tartaric acid, is a sovereign manure for the grape—

vine, causing it to produce great and excellent crops. This fertilizer he manufactures and sells, at from forty to fifty dollars per ton. Has any one in Maryland made a trial of it, and if so, with what success?

Now, Mr. Editor, I am not doubting the words of these authors, nor do I wish to controvert their theories. I merely wish to know what has been the effect of their application in the hands of men nearer to my locality.

If they are really what is claimed for them, and do actually produce the effects which they assert, I would readily adopt them and apply them to use, and cheerfully pay the price of their cost. But I do not feel able to go into such an expense without more assurance of their value.

Multitude of councils insures safety, and in a multitude of experiments there ought to be a corroboration, or refutation of theories.

I hope to receive through your columns, answers to my queries, and should be happy to listen to such practical advice as Tyros, like myself, in such business, very much need. Yours, &c.

YOUNG TENDRIL.

A KISS UPON THE SLY.

Let poets sing of Eastern climes,
And golden sunset hours;
Of shady nooks,
And babbling brooks,
Of moonlit orange bowers;
Yet still to me
More sweet shall be,
(A joy no wealth can buy,)
A pair of pouting cherry lips
To kiss upon the sly.
Oh, let them build their holy rhymes
As e'en so e'er they may;
But give me still—
If so you will—
Another word to say;
Now here to all,
Tall, fat, or small,
I vow I'd rather die
Than miss the bliss that's in a kiss
When taken on the sly.

"Chill November's surly blasts" will soon make our "fields and forests bare," as well as our homes untenable, unless the prudent housewife, or "some other man" takes time by the forelock and procures a good heat engenderer, in the shape of a stove of some sort—to facilitate this Cunningham & Cochran, 53 Calvert Street, offer a large stock of all kinds for all purposes, upon whom you can call, if you please, and examine for yourselves.

The earliest freestone variety of Peach is Hall's Early; those disposed to increase their stock of this delicious and profitable fruit, are referred to Isaac Pullen, Hightstown, New Jersey, who offers Buds in parcels from 100 to 5,000, all of which can be relied upon.

A Practical man wants a situation as Gardener—familiar with all its branches. See Robert Halliday & Son's advertisement.

Horticultural.

RASPBERRIES AND BLACKBERRIES.

The New York *Tribune* says:—"The old canes have about performed their duty, and the new shoots are aspiring to overtop their parents. Remember, that the next year's crop will depend entirely upon these new canes. To insure a vigorous growth, cut out all the old ones as soon as the fruit has been gathered—they would never bear again—and unless an increase of stock is wanted, cut out a portion of the weak canes of the present year. This will throw all the growth into the remainder, and secure strong shoots for future fruiting. They are often left too crowded. If in large hills four feet apart, four raspberry, or three blackberry canes are quite sufficient for a hill. We prefer them in drills, to be trained upon a trellis, with single canes of raspberries fifteen inches, and blackberries twenty inches distant, the rows four feet apart for raspberries and six feet for blackberries. On rich ground, well tended, the growth will be sufficient to fill the trellis, which need not be more than two wires or slats in height. When too aspiring, nip off the shoot at a reasonable height, to induce side branches. This will make a miniature tree, which, with the Lawton blackberry, has been known to produce six and even eight quarts per cane."

DRESSING FOR STRAWBERRIES.

It is said that no dressing will so delight the strawberry as a heavy coat of dark forest mould. They are the children of the wilderness, force them as we will; and their little fibrous roots never forget their longing for the dark, unctuous odor of moldering forest leaves.—*Exchange*.

All rich manures are injurious to the strawberry. The vines will be forced into abundant leaf but they will not fruit well. Woods mould—and plenty of it—is the desideratum in strawberry culture. Deep ploughing and trenching and abundance of wood mould, with proper after culture, are all that are needed to grow the strawberry to perfection. Let our readers act upon this suggestion—it embodies the true secret of successful strawberry culture.—
EDS. FARMER.

JOHN MAYHER offers to the farmer and gardener every species of Agricultural and Horticultural Implements and Machinery, such as Plows, Castings, Steam Engines, Mills, Horsepowers and Threshers, Cotton Gins, Hay Presses, Drills, Cider Mills, Wine Presses, Straw Cutters, Reapers, &c. &c., together with Field and Garden Seeds. His stock is varied and of good quality—and those in need of his line of goods can give him a call at 145 W. Pratt street, where they can be satisfactorily accommodated.

APPLES.

It hardly need be stated that fruit intended to be kept for a time should be primarily sound. Apples should not, therefore, be shaken off the tree, nor be permitted to fall naturally, but be carefully plucked by the hand. The bruises they receive in falling against the limbs of the tree, or upon the ground, induce early decay. For the same reason they should not be allowed to drop heavily into barrels or bins. Careful handling is a material element in keeping fruit of all kinds. Barrels are not the best receptacles for apples for the winter. They are apt to "sweat," and, pressing heavily one upon another, decay is readily communicated; at the same time it is inconvenient ascertaining whether they are keeping well or not. It diminishes the chances of decay by contact to separate each layer by a layer of leaves or oat chaff; but the best means of preservation is believed to be placing them upon open shelves at a distance of one to three feet from the cellar floor, or as near the floor as possible without dampness. They decay less, are not liable to "sweat," and can easily be inspected for the purpose of removing the imperfect ones.

CULTURE OF CABBAGE.

Eleven thousand heads of cabbage may be raised from an acre. This, sold at five cents, will bring five hundred dollars. It is said by those who have raised cabbage extensively, that it is one of the best crops to feed to stock—young stock and cows in particular. There is no doubt of it. Cows are fond of it, and give largely of milk. Some object to its acrid taste and pungent flavor, as this is perceptible in the milk. But the objection is obviated in the case of young stock, and cows out of milk.

To raise cabbage, the richest of ground is necessary. We have known cabbage raised for a dozen years in succession on the same spot, and each crop a good one, varying, of course, with the season.—But the soil was of the best kind, so that but little manure was needed. But the soil if still better, would have raised better cabbage. Planted in a hog-yard, or where manure has long lain, gives the best of crops—better than any we have ever seen.—It is almost impossible to get your ground too rich for cabbage; and it wants depth, as its long roots penetrate.

Cabbage, like berries, and all water-loving plants, dries the soil rapidly, and hence gives it a harsh, sterile appearance, unless very rich and mellow.—Irrigation cannot be too largely indulged in with cabbage. A thorough cultivation of the soil, deep tillage, will aid in this respect.—*Valley Farmer.*

CIDER VINEGAR.—Take the water in which dried apples have been soaked and washed, strain it well, and add a pound of sugar.

The Dairy.

ELEMENTS OF THE DAIRY BUSINESS.

Until within a few years, the manufacture of cheese has been almost entirely an empirical process,—the mere following of forms which have been handed down from other generations, without an understanding of, or any reference to those guiding principles which should direct the process. Science has at length stepped in, and in several particulars has rendered valuable aid. By it have been accomplished reduction of labor; increase in quality of product; improvement in its quality, and a shortening of the time required for ripening. Reduction of labor and increase of product have been effected by the substitution of improved apparatus in place of the old fashioned cheese tub and other utensils.—Both of these objects are assisted, and at the same time an improvement in quality is gained, by the adoption of an improved method of separating whey from curd; viz.: by the chemical action of warmth applied to the curd in the whey, causing a contraction and precipitation of the curd. This method of separating whey from curd effects a change in the latter which enables it (after pressure) to ripen with greater rapidity than when the separation is mainly accomplished by mechanical means: indeed, there is reason to believe that a proper cooking of the curd in the whey, is of itself, the equivalent of a portion of the former curing process.

The important points in cheese-making are few and may be easily and clearly stated, so as to be readily understood; but to be able to secure their being fully carried out in practical operations, so as to secure uniformly good results, and to be prepared for any contingencies that may arise, as an unexpected degree of acidity or any unusual temperature, electrical condition, or other state of the atmosphere, requires practical skill, which can be obtained only by careful study and close observation, aided by a competent teacher.

The first point I will mention is *cleanliness*, and this is quite as important in the butter as in the cheese dairy.

The second; that the milk be in the proper state as to temperature, and not too far advanced toward acidity when the rennet is added.

The third; that the rennet be properly prepared and sweet, and that a sufficient quantity and no more be added.

The fourth; that the whey be properly separated from the curd.

The fifth; curing or ripening.

First.—Cleanliness; absolute cleanliness, and by this is meant a great deal more than exemption from

visible dirtiness. The inferior character of a considerable portion of the dairy products manufactured not only in Maine, but anywhere and everywhere, and especially the bad flavor, which, although not perceptible when new, but which develops in an unmistakable manner with age, in butter and cheese, is chiefly owing to lack of proper care and cleanliness in the full sense of the term. To understand this better, let me say that casein or the curdy portion of milk is a nitrogenous body, and like all nitrogenous animal substances is apt to run into putrefaction. This liability to putrefy is developed with greatest rapidity when under the influence of other substances in which decay has already begun. For instance: A piece of fresh meat placed in a perfectly clean vessel, and the air pure also, may keep good many days, in some weeks perhaps, while if it be put in one apparently clean, and which has had tainted meat in it previously, it will begin to putrefy in a short time. The exciting cause, although, in this case, invisible, is as really operative as a visible amount of filth would be. Its action is that of a ferment—similar to that of yeast, a little leavening the whole lump. Any decaying emanation, whether from spilled milk or from any other source, communicates a tendency to the same decay; and the change once begun, it is very difficult to arrest it. Its effects may not be apparent at once, but the leaven is working. Butter possessing the tendency may not, while fresh, offend the most delicate taste, but it will most surely develop so as to be plainly perceptible after being kept.

Ferments are destroyed at the heat of boiling water, 212 degrees. Boiling water will readily cleanse vessels in which milk has been kept if they be of tin or other metal. Possibly a slightly lower temperature may suffice for metallic vessels, but certainly not for wood: and it is safer in all cases not only to have the kettle "sing" but the water to dance. Wood is porous and absorbs more or less milk, and be it ever so little which finds a lodgment in it, there is no security against the propagation of the peculiar ferment. In a note from Dr. E. Holmes, he relates from his experience on this point, thus:—"The following fact shows not only the importance of having vessels for holding milk purely clean, but made of materials easily kept so. We purchased a new wooden pail, unpainted inside, for a milk pail. The usual care was taken to scald, wash and dry it, every time it was used. It was found after being used sometime, that if the milk was allowed to remain in it say from a quarter to half an hour before being strained, particles of lopped milk would be found gathered in the crease or angle formed at the junction of the bottom and sides; and no amount of scalding and scrubbing would prevent it. It became advisable to throw it

aside and use a tin one in its place, when the trouble ceased. Was it not that particles of the milk, at some time, had become absorbed and lodged so deeply in the pores of the wood as to be out of the reach of scalding water, (wood being a poor conductor of heat,) where it had "turned" and thus formed a *nidus* for lopped particles which acted upon new milk and changed it in short a time?"

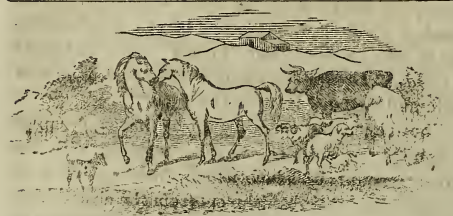
The danger that the ferment may find a permanent lodgment in wooden vessels, together with the great amount of labor, which their use involves, should cause their banishment from the cheese dairy in all cases where metallic ones can be sustained to advantage. If wooden utensils must be used, great caution should be had not to employ any which have been recently painted. On this point Mr. Willard remarks: "Sometimes when the dairyman has been using newly painted pails and tubs he will find black specks and spots on the rind of many of his cheeses, and should he cut them, the same peculiarity is presented throughout the cheese. This is poison cheese, more or less dangerous to the consumer, and justly feared and avoided in market; for although much of it may possibly be eaten in small quantities without producing any serious sickness yet the chances are that some of the cheese is very poisonous. Now the dairyman often, and perhaps generally, is ignorant of the cause and innocent of any intent to poison, and he learns with amazement that his cheese has been thrown out of the market, or sent back to him, or that some family has been poisoned by eating it; but such is the fact, and the result had been brought about by carelessly using newly painted utensils. The milk and whey have extracted poison from the lead and deposited it in the cheese. The fact has been well substantiated from numerous cases where the matter has been fully traced out. When utensils are to be newly painted it should be done at a time when they will not be needed for three months; and before painting they should have been thoroughly scrubbed with strong lye, in order that all the old flaky paint be removed and a good clean surface presented for the new paint. After the new paint has become thoroughly dried and hard, the tubs and pails should be frequently soaked with water and whey until there is no smell or taste from the new paint."

The cleanliness referred to should include not only the utensils but every part of the premises. Milk absorbs odors of any kind with such facility that much caution needs to be exercised lest it suffer injury by exposure to offensive effluvia.

Let milk be ever so rich, it may be spoiled before as well as after rennet is added.—*S. L. Goodale.*

Every thing needed by the farmer in the way of Implements and Machinery, can be supplied by THOMAS NORRIS, 141 PRATT street, near Light, of the best quality and at the lowest market rates. See advertisement.

Live Stock Register.



S H E E P .

It seems strange that while for four years past cotton has been constantly on the rise, with the prospect that if the war long continues it will actually be out of the market, so that the only alternative left will be to wear woolen or go naked, it seems strange that the people of the country have not been aroused to a greater degree to the importance of sheep raising, so often has its profitableness been demonstrated, and its bearing on our future welfare reiterated by writers and practical men. Yet instead of sheep being seen on all farms, as a matter of course, as much as horses and cattle, the fact is, according to agricultural statistics there are only half as many in this State as there were in 1840, it being almost as rare an event to meet with one in this section as it is an elephant; while dogs, the natural enemy of the sheep, seem to have increased in about the same ratio that the latter have decreased.

In all ages sheep have been the type of husbandry. The first step that savage man takes above his hunting and fishing status is to keep a flock, and by thus subsisting on their more nutritious and stimulating flesh, instead of the crude venison of the forest, he gradually becomes elevated another degree to the plane of the husbandman or tiller of the soil. And it is worthy of remark that this animal, which seems best adapted to man's primitive condition, should follow him in his progress and still remain an index of his highest civilization, as shown in its being the most profitable element in scientific farming.

It is certain beyond a doubt that no branch of agriculture yields so good and so quick returns in the Northern States as sheep raising. At the present price of wool, where it is likely to remain for years—and it is always higher in the United States than anywhere else in the world—one crop of wool pays the original investment in the lambs, the cost of keeping and the interest of the money, even if the meat and pelts and the mutton were thrown to the dogs. Such is the statement which we heard made by one of the most intelligent farmers of Essex county, who has for years made sheep raising an important branch of his own farming operations. It would

seem then that the skins, which always command a ready sale, and the mutton, which is the best animal food for man in the world, to say nothing of the manure, which is of a superior quality and retains its virtues an indefinite time, from not being liable to fermentation, may all of them be considered as clear profit.

In the present state of things there could not be found a safer and more remunerative investment for the spare capital of the North than in wool growing and manufacturing. There is usually some risk about more enterprises, but here there is no possible chance for failure. It is certain that twenty millions of people have got to be clothed, and it is just as certain that cotton, which has been heretofore the staple article, cannot, at least for many years, even if the war were to close to-morrow, be supplied in anything like an adequate quantity. Even before the war cut off the supply of cotton the demand for woolen fabrics of all kinds was on the increase.—People had begun to learn that wool was the proper clothing for our changeable climate; the popular journals of health and reform lecturers that flooded the country had succeeded in awakening people in some measure to the importance of fortifying the system against our death-dealing east winds and the approaches of that insidious enemy consumption, and they have learned that warm woolen clothing, and especially flannel worn next the skin is one of the best possible safeguards. Moreover, the ladies have come to appreciate the superior beauty of woolen fabrics, so that before the rise in cotton even, the proportion of wool or part wool articles of dress was to cotton as ten to one. Now it is an axiom that revolutions never go backward; and should cotton ever become as cheap and plenty as it was *ante bellum*, its use would never become so universal as in times past. "King Cotton" is dethroned and never can be re-instated. What the South has been as a producer of cotton the North will yet become as a wool-grower and manufacturer; and the mills of Lowell, Lawrence and Manchester will exchange their cotton machinery for woolen and their past success for an increased prosperity.

Although in sheep husbandry the raising of wool has ever been considered of chief importance, so much so that mutton has been given away, or sold at a ruinous price to the soap chandlers, yet the more rational views in regard to health and physical development that prevail at the present day, and that have led to the substitution of wool for cotton as an article of dress, is creating a preference for mutton over beef or pork as an article of food.

The most reliable statements aver that mutton can be raised twenty per cent. cheaper than beef, and forty or fifty per cent. than pork, while in point of

healthfulness the universal testimony of all physiologists is that mutton stands ahead of all other meat. We are apt to consider John Bull as emphatically a beef eater, and it is true that he was once almost carnivorous in his love for steaks and roasts, but the traditional "roast beef" has been supplanted by mutton chops, to a great degree, and the use of the latter is daily increasing. An eminent English writer says that the use of mutton as compared to beef may be considered as an index of the state of civilization of any period. Beef is of coarse grain, exceedingly heating, exciting to the animal passions, and when used in excess even causes an affection of the brain by a determination of blood, which has been denominated by medical writers beef steak fits, thus showing that its tendency is not to the greatest intellectual clearness or moral health. Mutton, on the contrary, while it contains more actual nutriment than beef, is more easy of digestion, makes purer and richer blood, furnishes more of the specific nutriment of the brain, is less heating and exciting, and in every respect is better adapted than any other kind of food to sustain man's physical and intellectual nature in the best and highest condition.

We see that an interest is beginning to be felt among the farmers in this vicinity in the matter of sheep husbandry, several farms having been lately stocked with the improved breeds, and we are certain that they will be found so profitable an investment that others will be soon induced to follow their example.—*Newburyport Herald*.

Cause & Preventive of 'Interfering' of Horses' Feet.

If any reader of the SCIENTIFIC AMERICAN has a "cutting" horse and wishes him cured (which doubtless he does), permit me to say that if he will add twenty-five per cent. to the quantity of his food—supposing it to be good food, such as oats or corn, corn-meal, hay, &c.—he will most probably correct the evil. This is very simple; it may be expensive, but yet it is economical. Symptoms of fatigue, in either man or beast, are nearly always first visible in the raising of the feet; and a horse of certain formation about the shoulders and haunches will first exhibit this weakness in striking the inner forward portion of the hoof against the neighboring fetlock joint, which action is termed "cutting" or "interfering." I have tried the correction frequently and it has never failed me; but the owner must not be content with the theory; he must see that his horse actually gets the feed. A "cutting" horse is frequently cured by taking him away from a livery stable and feeding him at home. This experiment is easily tried.—*Scient. Amer.*

Say but little—think much and do more.

Remedies for Sick Cows.

Our best cow was recently ill, and for the benefit of our readers we give a diagnosis of her case, and the remedies recommended and used, and the result. The first indications of any difficulty was an almost total cessation of flow of milk. Upon examination, the horns and extremities were cold. Rumination had ceased, and appearance of bloat was apparent; eyes dull and heavy. Upon moving about, signs of extreme weakness were manifest. A few hours after, she was found to be curled up and shivering, as in mid-winter.

Three remedies were recommended, by as many different men. One was, half a pint of soft soap mixed with two quarts of cider. Another was, a quarter of pound of saleratus dissolved in a quart of skimmed milk. Another a tablespoonful of Saltpetre, and a quarter of a pound of ginger mixed in warm water. As the soap and cider were first recommended, we gave that the preference, and administered it. A few hours later, the medicine operated as a cathartic and tonic, and relief was indicated by the general appearance of the animal. She soon began to eat, and as soon as we considered it safe, she was furnished with a generous supply of succulent food for the purpose of restoring her milk functions to a healthy condition. The treatment, generally, has been successful, though her milk has not yet been fully restored.—*Penna. Farmer*.

The Horse's Head.

His head must be well set, of the right kind, not too long, neither too short, but prefer the former to the latter (for a fine, long, lean head denotes breeding and staying qualities), as it is generally conceded two and a half heads is equal to the height of the animal; he should be wide and expressive between the eyes, which should be well set in the socket, prominent and large, and of a fine brown color—for a horse with a small or "hog eye" is a sloven and on no account to be purchased—a good eye, a good horse. Next his jaws must be long, clean, and open, with plenty of room between the angles to admit of free respiration so highly essential in the act of progression; with a good nostril, large and expansive, denotes vigor, animation, and pleasure. With these required essentials, set on a fine rangy neck, you have what all horsemen denominate a "laster;" and without these points, nine out of every ten will be counterfeits. This is the great secret in the Hambletonians which gives them staying powers in long races.—*Cor. Wilkes' Spirit*.

Several Alderney Bulls and Bull Calves will be offered at Public Sale on or about 20th of October next, by J. H. McHenry, of Pikesville, Baltimore County—they are some of his well known stock. See advertisement.

Ladies Department.

MARY'S HOLLOW.

A shady dell beside the road,
 Sequester'd, cool, and grassy :
 A pleasant brook anear it flow'd,
 Its current pure and glassy.
 And Mary's home was on the hill,
 Up in the farm-house yonder :
 But in the dell so cool and still
 It was her wont to wander.
 Her father's sheep the tender maid
 Her steps had taught to follow,
 And friskful lambs around her play'd
 Down in the grassy hollow.
 And there she sat on summer days,
 Her nimble fingers flitting,
 Through many an intertwinning maze
 In curious arts of knitting.
 And there she sang some simple song
 Or hymn learn'd from her mother :
 The hours to her were never long—
 Each moment chased the other.
 A native quietude of mein
 So graciously became her,
 The maidens on the village-green
 With honor loved to name her.
 The quiet meekness of her brow
 Awoke no special wonder,
 Though like a brook beneath the snow
 A stream of thought ran under.
 And often times a sudden smile
 Her countenance stole over,
 As flitting sunbeams dance the while
 O'er fields of blooming clover.
 The very angel of her hearth,
 Her mother's hand caress'd her :
 She changed her father's care to mirth,
 And silently he bless'd her.
 On Sunday, in the village choir,
 Her pure, sweet voice outpealing,
 Struck up in listening hearts the fire
 Of deep and holy feeling.
 When sorrow's burden fell upon
 Some soul too weak to bear it,
 She bent her willing shoulder down
 And kindly sought to share it.
 The great wide world was all astrir
 And heaved in toppling billows ;
 But all was calm as heaven to her
 Beneath her drooping willows.
 As life ran on with silent pace,
 Her meek and pious spirit
 Grew meeter for the holy place
 The pure in heart inherit.
 And when the leaves were turning red,
 And autumn winds were sweeping,
 Sweet Mary with the early dead
 Beneath the grass was sleeping.
 The neighbours, still, who pass that way
 Where Mary's sheep did follow,
 Remember her ; and to this day
 They call it Mary's Hollow.

THE WAY MITHER DID IT.

I stepped into the dining-room the other day, and found my nice Scotch help arranging the delf (as she calls it) on the shelves of the cupboard, in a very fanciful manner. The plates all turned upon their edges against the back, and the saucers bottom up, with each a cup upright, and a spoon inside.

"Why, Ann," I exclaimed, "don't do so; I don't like it."

"It's the way my mither did it, in the old country, ma'am, and I think it's so pretty," she replied, with an earnest, appealing look, and the tears almost starting from her eyes.

"And my mother taught me to put them up as they were arranged before," said I. "I think you had better replace them."

"Just as ye likes," was her answer, in a subdued and rather disappointed tone—"just as ye likes.—Everybody likes the way of a mither, I'm thinking ; and be sure you should have your own way in your own house." And she began to return them to their places with all possible despatch.

I saw she looked hurt. Old memories were welling up in her heart—old memories of days gone by, when in her native land, in the simple cottage beside the "bonnie Byrne," she had made the most of her "mither's" scanty table furniture.

She was thinking of the days of her childhood—the merry days among the heather and blue-bells, upon the brae. Of Robin, who came over the moor, and sat by the "ingleside," of a winter evening ; of the father, who played the bagpipes, and the mother, the good, loving mother, that,

"Wi' her needle and her shears,

Gars auld clothes look amais as weel as new."

And all unconsciously, perchance, had her hands piled up the delf, in fantastic rows. And I had bade her stop. Already I was sorry for the order, so deep and holy a feeling, to my mind, is the love and reverence for a mother.

"Never mind, Ann," said I ; "never mind ; put them up to suit yourself to-day, and another time I will have them my way."

"Will I then?" said she, turning to me, with a face burning with smiles and thankfulness, while her eyes were almost swimming in tears. "Will I, then? All the day long, as I go there, I'll be thinking of my mither, and I'll work all the better for ye, for thinking of her. For she taught me many a lesson to be true for those I wrought for. It's but a small thing to be sure, but it does my heart good, now and then, to be following her ways. For, somehow, I think that she never taught me a wrong thing."

I turned away. There were old memories tugging at my heart-strings, too, awakened by this simple

incident, which had taught me, in one moment, more of the deep, earnest nature of the girl, than months of the common round of daily duty. Who that has had a mother, gentle and kind, that does not love, now and then, "to be following her ways?"

Had I sneered at those ways, and touched rudely and roughly that vibrating chord of affection, would Ann have loved me, and gone on with a cheerful, willing heart with my work? Would her step have been light, and her song plaintive, yet cheerful, through all the day—if I had crushed those upspringing memories of a joyous time, by forbidding her this innocent display of individualism?

Much is written, and much more talked, of the worthlessness of hired girls. And how shall we remedy evils? is the question everywhere echoing in our ears. Much, too, is written and talked, of the tyranny and harshness of employers.

There is wrong on both sides. There are many very worthless girls, heartless and unfaithful.—Many mistresses of the same stamp. But there are those who are strong, and brave, and true; who, though circumstances compel them to fill a subordinate position, have hearts and minds that would grace any station in life. Who shall measure the value of kindness to them? The sympathetic word in their lonely condition; the smile of encouragement; the yielding, now and then, to that earnest feeling of spontaneity, that asks an utterance in every true soul. A word, a look, may bind them to us, and make them fast friends in our hour of need. Ay, lift them up—take their feet from the mire "slough of despond," and place them upon the rock of patience and forbearance, and send them onward and upward in the way of duty. A word, and a look, too, may utterly discourage them, by tearing away the delicate tendrils of hope and trust, which have been clinging and reaching upward for a higher and better life. And they will fall prostrate, trailing all that is beautiful in their natures among the noxious weeds at their feet, with no hand to lift them up, no heart to sympathize with their earnest longing, or to support their feeble efforts.

They are lost. Lost to themselves, to goodness, and to God, but not to the world around them.—For while they grovel, so surely will they drag others down to a level with themselves, and society in generations to come, may feel through its members the wrong done by a word unfitly spoken.

No single class of persons hold the comfort of families so much in their own hands, as that called "servant girls." If the *help* in the kitchen is out of tune, there is little harmony in the household. A little patient kindness may make all sunshine; a little petulance, haughtiness, pride or contempt, may make all storm and darkness.

Strive encouragingly to cultivate the good and

root out the evil. Respect their rights as you would have your own respected, remembering that no rights are so sacred, as the right to our own thoughts, our loves, and our own sweet memories, shrined away in our holy of holies—the heart, where no stranger can enter rudely, or with the sneer of contempt, and not raise within us antagonism, disgust or dislike. Their sweet and pleasant memories are as dear to them as the cherished of our own—and which, if roughly scoffed aside, simple though they may be, cause them to feel that we are enemies, and not friends—spies upon their inner life; and they will be very apt to treat us accordingly. Oh! there are *rights* higher and holier than those appertaining to dollars and cents. There is a justice which is not weighed by pounds and ounces, or measured by hours or minutes. Thousands may be just, so far as contract goes, living up truly to its very article, yet each and every one be unjust to the true life, unjust to all the better feelings of the soul.

DOMESTIC RECIPES.

FRITTERS.—One-half pint of milk, four or five tablespoonfuls of flour, and one egg—the white and yolk beaten separately. This will make batter enough for a small family. Fry in an abundance of lard, very hot. They should be served with butter, sugar and cider or wine. A little chopped apple can be added, and is quite an improvement.

PUDDING SAUCE.—One-half cup of sugar, two cups of butter, rubbed together very thoroughly. Wine or brandy to your taste, put in drop by drop.—Warm it in a tin set in boiling water until it froths, without stirring.

OMELET.—Four eggs, a tablespoonful of flour, a cup of milk, pepper and salt and a little butter.—Pour into a spider or any small iron dish. Put it into the oven and cover it with a tin cover or with a plate.

LEMON PIE.—Grate one lemon, using only part of the rind, three eggs beat separately, one cup of sugar, a piece of butter as large as an egg; add the whites of the eggs and a teacup of milk when ready to go into the oven. Bake in a crust.

TO MAKE CREAM PAN CAKES.—Take the yolks of two eggs, mix them with half a pint of good cream, two ounces of sugar; rub your pan with lard, and fry them as thin as possible; grate sugar over them, and serve them up hot.

TO MAKE POTATO STARCH PUDDING.—Take two or three spoonfuls of potato starch, mix, beat into two eggs, then pour all into a saucepan containing half a pint of boiling milk, a little salted, let it boil two or three minutes, stirring it well all the time, as otherwise the egg will get overdone, and become hard and indigestible. Eat with sugar or molasses.

The Florist.

Flowering of the Night-Blooming Cereus.

BY J. P. NORRIS, WESTCHESTER, PA.

Any one who has seen this beautiful flower in bloom will long remember it. There is something so strikingly odd in the time of its blooming, and in the beauty and lovely perfume of its flowers, that it makes a lasting impression on the mind of the beholder.

We have owned a plant of this species for some years past, but have never, until the present season, enjoyed its blooming.

We propose to describe, for the edification of those readers of the *Monthly*, who have never had the good fortune to see this plant in bloom, the manner, and other particulars of its blooming.

Without further preface, the reader must imagine that we are standing together in the greenhouse, while the gardener points out to us the world-renowned Night-blooming Cereus. High on yonder shelf, near the glass, we perceive a peculiar snake-looking plant, wound round and round a trellis, so that we might suppose that we were viewing some new species of snake of a bright green color. We can scarce forbear a smile when we are told that this is the celebrated 'Night-blooming Cereus.'—'What!' we exclaim, 'can *this* plant produce a flower that has set thousands in raptures of delight?' But truth is stranger than fiction.

If we look closely, we shall perceive a small fuzzy lump growing out of a branch of this strange plant. Several others are also noticed in various parts of the plant. We are told that these are the buds that will produce the wonderful flowers. After inspecting the various other attractions of the greenhouse we leave, thinking that the 'Night-blooming Cereus,' of which we have heard so much, is a humbug, and does not equal many of the other attractions we have been inspecting. The 'Night-blooming Cereus' passes out of our heads to make room for some other thoughts.

Two or three weeks hence, we think we will pay another visit to our friend's greenhouse, to see how his 'Night-blooming Humbug' is getting along.—Behold! a great change has taken place. What was before a small lump of tow to our eyes, has now developed itself into a large bud, fuzzy on the stem, and of a yellowish shade near the top. It has grown very much since our last visit. We are told it will open in a few days and are cordially invited to come and see it. We accept. The appointed night arrives. The greenhouse has been transformed into a rural palace. Dozens of lights sparkle among the rare and costly plants and lanterns of divers colors

lend enchantment to the scene. We look with expectant eyes to the place where last we saw our 'green snake.' Behold! growing out from the stem a large flower of dazzling beauty appears.—The outer leaves radiate in circles of surprising regularity. These are of a beautiful shade of amber yellow. The centre is of a pure white, with delicate yellow stamens. The yellow forms a charming background on which to display the dazzling whiteness of the centre. The whole forms a gorgeous picture, the equal of which we have never had the good fortune to behold. To crown all its other charms, a delicate vanilla-like perfume issues from the flower. There is something indescribably sweet in this perfume, which leads us to forget all others. Truly, the whole is the most wonderful, and most beautiful flower that we have ever seen.

The proprietor very kindly presents us with one of the flowers, which we place in some water at our bedside, and fall asleep, to dream of a palace composed of Night-blooming Cereuses. When we awake in the morning, we turn to where we placed the flower the night before, but in its place is a shrivelled and faded mass of leaves! All its beauty and fragrance are gone in a single night! Ah, how aptly might this be taken as a type of all human pleasures.—*Gardeners Monthly*.

ROSES.—Will you please give, through the *Rural*, the names of six best standard roses and six best climbing roses that are perfectly hardy? Are the Moss Roses and Hybrid Perpetuals hardy enough for this climate?

Hybrid Perpetual.—Genl. Jacquimenot, brilliant crimson; Duchesse de Cambaceres, bright rose; Baronne Prevost, deep rose; Sydonie, light pink.

Moss.—Luxembourg, purple crimson; Marie de Blois, clear lilac.

Climbing or Running Roses.—Queen of the Prairies, bright red; Baltimore Belle, pale blush; Superba, pale rose; Milledgeville, flesh color; Anna Maria, blush; Queen of the Belgians, white. All the climbers named above are Prairies Roses, except the last, which is an Ayrshire.

The more robust varieties of the Hybrid Perpetual and Moss will doubtless endure your winters. We do not give the above list as *the best*, but as among the best. To name the six best roses is about as difficult as to name the six best pears.—*Rural New Yorker*.

BOUND vs. UNBOUND GRAIN.—D. D. Arms of Winnebago Co., says the Prairie Farmer, writes us that he has generally found in threshing, that grain of the same kind and handled the same as nearly as possible, (a part bound, and a part loose,) that the bound grain will give from three to five bushels per acre more than the loose.

Agricultural Exhibitions for 1864.

STATE FAIRS.

New York.....	Rochester.....	September 20-23.
Pennsylvania.....	Easton.....	September 27-30.
Vermont.....	White Riv. Junc'n.....	September 13-16.
Ohio.....	Columbus.....	September 13-16.
Illinois.....	Decatur.....	September 12-16.
Indiana.....	Indianapolis.....	September 3-8.
Iowa.....	Burlington.....	September 27-30.
Kentucky.....	Louisville.....	September 6-10.
Michigan.....	Kalamazoo.....	September 20-23.
New England.....	Springfield, Mass.....	September 6-9.
Wisconsin.....	Janesville.....	September 26-30.
New Brunswick.....	Fredericton.....	October 4-7.
American Pomological.....	Rochester.....	September 13-16.
Canada Upper.....	Hamilton.....	September 26-30.
Wool Growers Con.....	Rochester.....	September 21.

COUNTY AND TOWN—MAINE.

Cumberland.....	Portland.....	September, —
North Waldo.....	Unity Village.....	October 12-13.

VERMONT.

Addison.....	Middlebury.....	September 28-29.
Chittenden.....	Burlington.....	September 27-28.
Connecticut Valley.....	Bradford.....	October 4-6.
Barnstable.....	Barnstable.....	October 4-5.
Bristol.....	Taunton.....	October 4.
Berkshire.....	Pittsfield.....	October 4.
Essex.....	Lawrence.....	September 27.
Franklin.....	Greenfield.....	September 29.
Housatonic.....	Great Barrington.....	September 28.
Hampshire, Franklin & Hampden.....	Northampton.....	October 6.
Hampshire.....	Amherst.....	October 13.
Hampden.....	Springfield.....	October 4.
Hampden East.....	Palmer.....	October 11.
Highland.....	Middlefield.....	September 15.
Hoosic Valley.....	North Adams.....	September 20.
Middlesex.....	Concord.....	September 22.
Middlesex South.....	Framingham.....	September 20.
Middlesex North.....	Lowell.....	September 29.
Martha's Vineyard.....	West Tibsbury.....	October 18.
Nantucket.....	Nantucket.....	September 27.
Norfolk.....	Dedham.....	September 29.
Plymouth.....	Bridgewater.....	October 6.
Worcester.....	Worcester.....	September 22.
Worcester West.....	Barre.....	September 29.
Worcester North.....	Fitchburg.....	September 27.
Worcester South.....	Sturbridge.....	October 6.
Worcester Southeast.....	Milford.....	September 27.

CONNECTICUT.

Conn't Horse Show.....	Hartford.....	September 13-15.
Fairfield.....	Norwalk.....	September 27-30.
New London.....	Norwich.....	September 21-23.

NEW YORK.

Broome.....	Binghamton.....	September 13-15.
Cattaraugus.....	Little Valley.....	September 27-29.
Chautauqua.....	Fredonia.....	October 4-6.
Franklin.....	Malone.....	September 27-29.
Greene.....	Cairo.....	September 29-30.
Jefferson.....	Watertown.....	September 15-16.
Lewis.....	Turin.....	October 4-6.
Orleans.....	Albion.....	September 14-15.
Oswego Falls.....	Oswego Falls.....	September 27-29.
Otsego.....	Cooperstown.....	October 5-6.
Ontario.....	Cannadagua.....	September 28-29.
Putnam.....	Cornwall.....	September 14-16.
Queens.....	Jamaica.....	October 5-6.
St. Lawrence.....	Canton.....	September 27-29.
Susquehanna Valley.....	Unadilla.....	September 27-28.
Trenton Union.....	Trenton Falls.....	September 27-29.
Ulster.....	Kingston.....	September 21-23.

NEW JERSEY.

Burlington.....	Mt. Holley.....	October 4-5.
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PENNSYLVANIA.

Bucks.....	Newtown.....	September 27-28.
Susquehanna.....	Montrose.....	September 21-22.
Wyoming.....	Wyoming.....	October 5-7.
Union Ag. Association.....	Burgettstown.....	October 6-7.
Chester.....	West Chester.....	September 23-24.

INDIANA.

Fayette.....	Connersville.....	September 6-9.
La Porte.....	LaPorte.....	October 12-14.

OHIO.

Blanchester.....	Clinton.....	September 27-30.
Butler.....	Hamilton.....	October 4-7.
Columbiana.....	New Lisbon.....	September 21-23.
Cuyahoga.....	Cleveland.....	September 27-30.
Fayette.....	Washington.....	September 7-9.
Fulton.....	Ottokee.....	September 21-23.
Geauga.....	Burton.....	September 20-22.
Geauga.....	Clardon.....	September 28-30.
Greene.....	Xenia.....	September 7-9.
Huron.....	Norwalk.....	September 28-30.
Loraine.....	Elyria.....	October 4-7.
Madison.....	Youngstown.....	October 4-7.
Medina.....	Medina.....	October 3-5.
Morrow.....	Mt. Gilead.....	October 5-7.
Muskingum.....	Zanesville.....	September 6-9.
Orwell.....	Ashtabula.....	September 27-29.
Portage.....	Ravenna.....	September 21-23.
Richland.....	Mansfield.....	September 7-9.
Stark.....	Canton.....	September 28-30.
Twinsburgh.....	Twinsburgh.....	September 7-9.
Union.....	Marysville.....	October 5-7.

ILLINOIS.

Bureau.....	Princeton.....	September 13-15.
Carroll.....	Mt. Carroll.....	September 28-30.
Cumberland.....	Majority Point.....	Sept. 29, Oct. 1.
De Kalb.....	Dekalb.....	September 28-30.
Du Page.....	Wheaton.....	September 26-28.
De Witt.....	Clinton.....	October 5-8.
Fulton.....	Lewiston.....	September 27-29.
Hancock.....	Carthage.....	September 20-23.
Kane.....	Geneva.....	September 7-9.
Kankakee.....	Kankakee.....	September 7-9.
Marion.....	Salem.....	September 5-7.
McLean.....	Bloomington.....	September 26-30.
Monroe.....	Waterloo.....	October 12-14.
Morgan.....	Jacksonville.....	September 6-9.
Pike.....	Pittsfield.....	September 27-29.
Randolph.....	Sparta.....	October 5-7.
Schuyler.....	Rushville.....	September 28-30.
St. Clair.....	Belleville.....	September 6-9.
Vermillion.....	Carlin.....	October 11-14.
Warren.....	Monmouth.....	September 27-29.
Washington.....	Nashville.....	October 5-7.
Whiteside.....	Sterling.....	September 27-30.

IOWA.

Clinton.....	Lyons.....	September 13-16.
Floyd.....	Rockford.....	September 14-15.
Scott.....	Davenport.....	September 19-23.
Van Buren.....	September 15-17.

LOWER CANADA.

Compton.....	Eaton Corner.....	Septemset 22.
Missisquoi.....	Bedford.....	September 15.
Montcalm.....	St. Esprie.....	September 29.
Shefford.....	Waterloo.....	September 14.
St. Johns.....	St. Johns.....	September 22.

THE FALL PLOWING.

The plows are in motion in sward land and stubble. The soil is dry. There is a good hard track for the team. And this hardness and dryness prevents the depth of tillage which ought to obtain on fields preparing for the autumn seeding of wheat. We do not see the plows in beam deep. Indeed, as a rule, it is not the best policy. But we do not see the subsoil following the surface plow. This is what ought to be seen in every field that is being plowed for fall wheat and rye.

For some reason these subsoil plows are not used. Why? Is it the scarcity of labor that prevents? Or is it established that it does not pay? Have any of our readers data which go to establish this fact? If so, it is new to us. We have seen the matter repeatedly tested, and we know it will pay, on most soils, to incur this extra expense—especially on

heavy soils where there is no system of underdrainage.

Where are your best crops, gentlemen, this season? On your stiffest and shallowest plowed land? What crops have withstood the effects of the drouth best?—those where the plow run lightest? We should like to know if there is such an instance known in the entire RURAL parish.

What is going to be done? How are we to obviate the disastrous effects of drouth? How much has this drouth cost you?—that is, what would the difference between your crop the present season and that of a favorable season amount to? Would not the difference go far toward paying the expense of properly draining, plowing and fitting the land?—And the time long since passed when any argument was needed to establish the fact that draining, deep plowing, and other thorough culture were insurance against the vicissitudes of seasons—against damage to crops resulting from too much or too little water.

Then we urge—modestly, as an Editor should—that the teams in the plow field be just doubled in number, or the acres ploughed be diminished one-half, and the depth of soil stirred be doubled or tripled—quadrupled if possible. So shall the good old harvests of the early time come again. So shall the long dry weather be regarded a blessing to the crop, developing in its greatest perfection the seed and the vegetable, the fiber and the plant. So shall the plant receive all the advantage which God designed it should derive from His sunlight acting upon the elements of productiveness contained in the soil. And insects shall be powerless to affect its vigorous growth; no diseased condition of the plant shall invite their ravages nor contribute to their propagation. Stir a less area and stir deeper this fall, gentlemen! It will pay.—*Rural New Yorker.*

WILLIAM PALMER, of Allegany Co., N. Y., writes: "Englishmen say they never think of growing peaches out-of-doors—in the open air—their summers are too cool. They plant their trees in niches on the sunny side of a wall, and thus produce fine peaches. In Massachusetts trees are planted on the south side of buildings, and their branches are confined, parallel with the wall, thus gaining a double heat from the sun. This we should do on these Allegany hills, for the trees cannot endure the full sweep of the north-west winds. We should cultivate the earlier kinds, for the late often fail to ripen before the October freezes."—*Rural New Yorker.*

SHEEP RAISING.—Whole number of sheep in Ohio, 4,300,000, and this year's wool will be 19,000,000 pounds, worth \$13,000,000. Throughout the West the farmers are taking the money they get for their wool and investing it in more sheep, as wool-growing is very profitable just now.

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This excellent Freestone variety is the earliest known, ripening at least two weeks before the earliest market variety.

Buds of this variety will be furnished at the following rates:—\$2 per 100—\$10 per 1000—\$40 per 5000. Address

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To Graziers and Butchers.

Some 50 head of **FAT STEERS**;

200 improved breed of **SHEEP**, large size, for market;

100 improved Leicester & Bakewell **LAMBS**, for stock purposes;

Also, 25 head young **RAMS**, best improved breeds.

Two **MILCH COWS**.

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Manager for PHILIP TABB, Oakland Mill,
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FOR SALE.

ALDERNEY BULLS AND BULL CALVES.



The undersigned will offer at Public Sale on or about the 20th of OCTOBER next, several **ALDERNEY BULLS** and **BULL CALVES**, and probably a few Cows and Heifers of the same breed.

J. H. McHENRY,
Pikesville, Baltimore County, Md.

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